

Avoid the “pressure” of what to serve your family while saving precious cooking and cleaning time by letting the Instant Pot® do most of the work for you. Breakfast, lunch, dinner, and satisfying that sweet tooth just got a whole lot easier. Get ready for fantastic food in minutes!

Pineapple Upside-Down Oatmeal
Minestrone in Minutes
Chicken Curry in a Hurry
Classic Key Lime Pie



Authorized by Instant Pot®

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101 THINGS TO DO WITH AN INSTANT POT®

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101 Things[®] To Do With an Instant Pot[®]



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BLUEBERRY RICOTTA BREAKFAST CAKE

5	large eggs
1/2 cup	sugar
2 tablespoons	butter , melted
3/4 cup	ricotta cheese
1/2 cup	plain yogurt
1	lemon , zested
1 teaspoon	vanilla
3/4 cup	flour
1/4 cup	cornmeal
1/2 teaspoon	salt
2 teaspoons	baking powder
1 cup	fresh or frozen blueberries , divided
1 cup	water

Spray an 8-inch springform pan with nonstick cooking spray.

In a large bowl, whisk together the eggs, sugar, butter, ricotta, yogurt, zest, and vanilla. In a separate bowl, mix together the flour, cornmeal, salt, and baking powder. Stir dry ingredients into wet ingredients a little at a time, until batter is smooth. Carefully fold in 3/4 cup of the blueberries. Pour batter into pan and sprinkle remaining blueberries over top. Cover pan loosely with aluminum foil.

Pour water into Instant Pot® and place the pan on a wire trivet; lower into the pot. Place lid on pot and lock into place to seal. Press the Cake setting or cook on High Pressure for 40 minutes. Let sit for 10 minutes. Use Quick Pressure Release. Let sit for 10 minutes on the counter before releasing the edge of the springform pan. Cut into wedges to serve. Makes 4–6 servings.

VEGAN MUSHROOM MASALA

1/2 cup	roasted, salted cashews
1/2	large onion , diced
3 cloves	garlic , minced
2 tablespoons	grated fresh gingerroot
1	jalapeno pepper , minced
1 tablespoon	vegetable oil
8 ounces	cremini mushrooms , cut in 1/4-inch-thick slices
1 teaspoon	salt
2	large tomatoes , diced
1/2 cup	vegetable stock
1 tablespoon	garam masala
1 teaspoon	ground turmeric
1/2 cup	frozen peas
1 cup	chopped fresh spinach
1/4 cup	coconut milk
4–6 cups	hot cooked rice

Soak cashews in 1 cup of boiling water for 15 minutes; drain the water. Place the cashews, onion, garlic, ginger, jalapeno, and a few tablespoons of water in a blender and blend into a puree. Adjust consistency by adding water 1 tablespoon at a time, if necessary.

Turn Instant Pot® to Normal Sauté. Add oil and heat for about 1 minute. Add the puree and cook for 3 minutes, stirring occasionally. Stir mushrooms and salt into pot. Press Cancel. Place lid on pot and lock into place to seal. Cook on High Pressure for 5 minutes. Use Quick Pressure Release.

Place the tomatoes, stock, garam masala, and turmeric in a clean blender and blend until smooth. Add the tomato mixture, peas, spinach, and milk to the pot; stir. Turn pot to High Sauté and bring the mixture to a boil. Press Cancel. Serve over hot rice. Makes 4–6 servings.

PECAN CRUSTED HALIBUT

1 tablespoon **Dijon mustard**
1 tablespoon **lemon juice**
1/2 teaspoon **salt**
4 (6 ounces each) **halibut fillets**
1/2 cup **finely chopped pecans**
1 cup **water**

Mix the mustard, lemon juice, and salt together in a small cup. Brush mixture over 1 side of each fillet. Sprinkle pecans evenly over the mustard mixture on the fillets, pressing to help them adhere to the fish.

Pour water into Instant Pot®. Place wire trivet in pot and arrange the halibut, coated sides up, onto the trivet. Place lid on pot and lock into place to seal. Cook on Normal Pressure for 12 minutes. Let sit 10 minutes. Use Quick Pressure Release. Makes 4 servings.

CHOCOLATE CHEESECAKE

1 cup **chocolate graham cracker crumbs**
3 tablespoons **butter**, melted
3/4 cup **sugar**
2 packages (8 ounces each) **cream cheese**, at room temperature
2 **large eggs**
1 tablespoon **vanilla**
1 tablespoon **cocoa powder**
1 cup **chocolate chips**, melted
1 cup **water**

In a small bowl, stir together the cracker crumbs and butter. Press into bottom and about 3 inches up the sides of an 8-inch springform pan.

In a large bowl, beat the sugar and cream cheese together with an electric mixer until light and fluffy. Beat in eggs, one at a time, until well incorporated. Mix in the vanilla, cocoa, and then the melted chocolate chips until well-combined. Pour into pan over crust and smooth the top; cover loosely with aluminum foil. Pour water into Instant Pot® and place wire trivet in the bottom; set the pan on top of the trivet.

Place lid on pot and lock into place to seal. Cook on High Pressure for 45 minutes. Let sit for 10 minutes. Use Quick Pressure Release. Chill in pan 4–24 hours before serving. Makes 4–6 servings.