

INSTANT POT POTATO SOUP

• WWW.EVERYDAYSPLENDID.COM •

makes one dozen cookies

INGREDIENTS

Soup

- 1 tbsp butter
- 1 yellow onion, diced
- 6 cloves of garlic, minced
- 32oz veggie OR chicken stock
- 6 cups cubed yukon gold potatoes
- 1- 8oz block of cream cheese
- salt & pepper to taste

Topping

- crumbled bacon
- chopped green onions
- grated cheddar cheese

DIRECTIONS

1. Use the "Saute" feature on your pot to saute the onion in butter until onions are soft.
2. Add in minced garlic and saute for approx. 1 minute.
3. Press the "Cancel" button on your pot
4. Add in veggie (or chicken) stock and potatoes and stir the mixture to combine with the onion and garlic.
5. Secure the lid on your pot and set your pot using the "Manual" button to 30 minutes.
6. Once the 30 minutes are up and the timer goes off, allow the pot to vent completely before removing the lid.
7. Use a potato masher to mash the potatoes to achieve your desired soup consistency. I prefer to leave a few chunks in mine.
8. Season with salt and pepper and garnish with desired toppings.