

potato soup

prep: 15m
serves: 4-6

instant pot

ingredients:

2 tbsp butter/equivalent
1 large onion, chopped
2-3 tbsp minced garlic
1 tsp thyme
6 large potatoes, diced
4 cups chicken/veggie broth
1 cup milk/equivalent
2 tbsp milk/equivalent
2 tbsp corn starch
1/2 cup heavy cream/equivalent
salt and pepper to taste
shredded cheddar/equivalent
chopped bacon

notes:

✓ vegan friendly

instructions:

- saute onion in butter 5 minutes
- add garlic and thyme, cook another minute
- add potatoes and broth
- pressure cook 8 minutes, then quick release steam
- whisk together 2 tbsp milk and cornstarch
- add mix, remaining milk, cream
- set to saute and boil 5 minutes, stir constantly
- salt & pepper to taste
- garnish with cheddar, bacon, chives

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