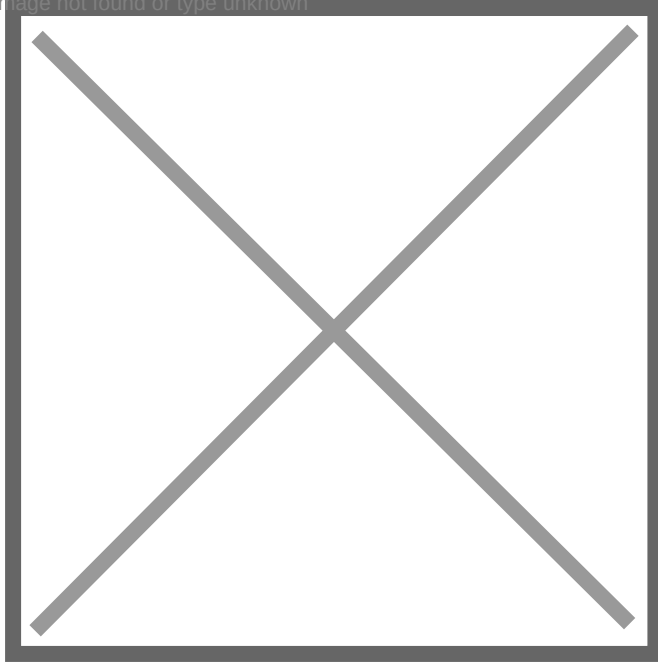




Instant Pot Vegan 15Bean Soup

Jacob · 29/09/2024

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Prep Time

15 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This 15bean Instant Pot soup is a vegan version of the popular soup Hearty and rich this tasty soup is the perfect comfort food and so easy to make in your Instant Pot

Ingredients

- - 8 cups vegetable broth - 1 (20 ounce) package 15-bean soup mix (seasoning packet not used) - 1 (14.5 ounce) can diced Italian-style tomatoes - 1 onion
- diced - 2 carrots
- diced - 2 stalks celery
- chopped - 2 cloves garlic
- minced - 1 teaspoon sea salt - 1 teaspoon smoked paprika - ½ teaspoon ground black pepper

Instructions

1. Combine vegetable broth
2. rinsed beans
3. diced tomatoes
4. onion
5. carrots
6. celery
7. garlic
8. sea salt
9. paprika
10. and black pepper in a multi-functional pressure cooker (such as Instant Pot). Close and lock the lid. Select high pressure according to manufacturer's instructions; set the timer for 35 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
11. about 10 minutes. Complete releasing pressure carefully using the quick-release method according to manufacturer's instructions
12. about 5 minutes. Unlock and remove the lid.