Instant Pot Lentil and Ham Soup

Jacob · 30/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr

Description

This ham and lentil soup in the Instant Pot is delicious and hearty Its great when you dont have all day just about one hour til yum Thank you queendiva1 for a great base recipe

Ingredients

— - 1 tablespoon olive oil - 1 cup chopped onion - 1 cup chopped celery - 1 cup carrots

— cut into 1/4-inch slices - 2 cloves garlic

— minced - 1 ½ cups diced cooked ham - 1 cup lentils - ½ teaspoon dried basil leaves - ½ teaspoon dried oregano - ¼ teaspoon dried thyme - 4 cups chicken broth - 1 (8 ounce) can tomato sauce - 1 cup water - 1 small bay leaf - 1 ¼ teaspoons kosher salt - ½ teaspoon lemon juice - ¼ teaspoon ground black pepper

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select the Sauté function. Add oil and warm for a few minutes. Add onion and celery; sauté for 2 minutes. Add carrots; sauté for 4 minutes. Add garlic and cook for 2 minutes. Stir in ham
2. lentils
3. basil
4. oregano
5. and thyme. Pour in chicken broth
6. tomato sauce
7. and water
8. then stir in bay leaf. Close and lock the lid. Select high pressure according to the manufacturer's instructions; set the timer for 8 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to the manufacturer's instructions
9. 10 to 40 minutes. Carefully remove the lid and discard bay leaf. Stir in salt
10. lemon juice
11. and pepper. Recipe Tip You can substitute Himalayan salt for kosher salt if desired.