Instant Pot Ham and Bean Soup

Jacob · 30/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr

Description

Quick and easy ham and bean soup for the Instant Pot

Ingredients

— - 2 tablespoons butter - 2 medium carrots

— sliced - 2 celery ribs

— chopped - ½ cup chopped onion - 4 (15.5 ounce) cans great northern beans

— rinsed and drained - 4 cups chicken broth - 2 cups cubed fully cooked ham - 1 teaspoon chili powder - ½ teaspoon minced garlic - ¼ teaspoon ground black pepper - 1 bay leaf

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Saute function. Melt butter in the pot; add carrots
2. celery
3. and onion. Saute until vegetables are tender
4. 5 to 7 minutes. Add beans
5. broth
6. ham
7. chili powder
8. garlic
9. pepper
10. and bay leaf to the pot. Close and lock the lid. Select Soup setting according to manufacturers' instructions. Cook until flavors meld
11. about 30 minutes. Release pressure using the natural-release method according to manufacturer's instructions
12. 10 to 40 minutes. Cook’s Note Substitute margarine for the butter if desired.You can use one 48-ounce jar of mixed beans plus 1 can Northern beans instead of the 4 cans of Northern beans.