Instant Pot Split Pea Soup

Jacob · 30/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

1 hr 15 mins

Description

Delicious Instant Pot split pea soup that delivers rich deep flavor in just over an hour

Ingredients

— - 2 tablespoons butter - 1 tablespoon olive oil - 1 onion

— diced - 3 stalks celery

— diced - 2 bay leaves - ½ teaspoon dried thyme - 3 carrots

— chopped - 6 slices bacon

— chopped (Optional) - 4 cloves garlic

— minced - ½ teaspoon salt - ¼ teaspoon ground black pepper - 6 cups chicken broth - 1 pound green split peas

— rinsed and sorted

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Saute function. Let warm up and add butter and olive oil. Add onion
2. celery
3. bay leaves
4. and thyme. Cook
5. stirring occasionally
6. until onion starts to turn translucent
7. about 5 minutes. Add carrots
8. bacon
9. garlic
10. salt
11. and pepper. Cook until fragrant
12. about 1 minute. Add broth and bring to a simmer. Stir in split peas. Close and lock the lid; set release knob to Sealing position. Select Manual/Pressure Cook setting according to manufacturer's instructions; set timer for 18 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
13. about 15 minutes. Turn steam release knob to Venting and use quick-release function for the remaining pressure. Carefully open lid. Remove bay leaves. Taste and adjust seasonings as desired. Recipe Tip For a vegetarian version
14. substitute vegetable broth for the chicken broth and 1 teaspoon of liquid smoke for the bacon.