

Instant Pot Loaded Baked Potato Soup

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr

Description

This Instant Pot potato soup is rich and creamy I like to top it with green onions Cheddar cheese and black pepper but its easy to customize with your favorite toppings

Ingredients

- - 1 yellow onion
- diced - 4 thick slices cherrywood-smoked bacon
- cut into 1-inch pieces - 1 tablespoon butter - 2 ½ pounds Yukon Gold potatoes
- peeled and chopped - 1 cup water - 1 ½ teaspoons garlic base (such as Better Than Bouillon Roasted Garlic Base) - 1 ½ cups half-and-half - ½ cup shredded Cheddar cheese - ¼ cup sliced green onions - ground black pepper to taste

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Sauté function. Add onion
2. bacon
3. and butter to the hot pot and sauté until bacon is crispy
4. 5 to 8 minutes. Turn off Sauté function and transfer contents to a small bowl. Add potatoes
5. water
6. and garlic base to pot and close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 12 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
7. about 15 minutes. Release remaining pressure carefully using the quick-release method
8. about 5 minutes. Unlock and remove the lid. Mash potatoes against the side of the pot
9. leaving some chunks if desired. Add onion-bacon mixture and half-and-half; stir to combine. Ladle into soup bowls and top with green onions
10. Cheddar cheese
11. and black pepper.