



Easy Pressure Cooker Potatoes

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Easy

Servings

25 mins

Description

Pressure cooker potatoes are the easiest way I have come up with for cooking whole skinon potatoes to perfection for use in whatever recipe you need them for

Ingredients

- - 2 cups water - 8 russet potatoes
- scrubbed

Instructions

1. Pour water into the bottom of a pressure cooker (such as Presto). Place a trivet into the pressure cooker and turn the heat on high. Place potatoes in a single layer in the pressure cooker and lock the lid. Cook over high heat until the pressure regulator reaches 15 psi
2. 5 to 10 minutes. Remove from heat. Allow pressure to drop naturally
3. 10 minutes. Unlock and remove lid.