



Instant Pot Navy Bean and Ham Soup

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

This Instant Pot navy bean soup with ham is a meal the whole family will love I use a package of Hursts navy beans for this recipe but feel free to use any brand

Ingredients

- - 1 tablespoon olive oil - 2 stalks celery
- chopped - 2 carrot
- shredded - 1 onion
- chopped - 2 tablespoons minced garlic - 6 cups chicken broth - 1 (24 ounce) package dried navy beans (such as Hurst's®) - 1 teaspoon paprika - 1 teaspoon ground thyme - 1 pound fully cooked ham
- cut into 1/2-inch cubes - 1 (14.5 ounce) can diced tomatoes
- undrained - salt and freshly ground pepper to taste

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Sauté function. Heat olive oil in the pot; add celery
2. carrot
3. onion
4. and garlic. Cook
5. stirring occasionally
6. until onion is translucent
7. about 5 minutes. Turn off Sauté mode. Stir chicken broth
8. beans
9. paprika
10. and thyme into vegetables in the pot. Close and lock the lid; move the valve to Sealing. Select high pressure according to manufacturer's instructions; set the timer for 34 minutes. Allow 10 to 15 minutes for pressure to build. Select Cancel/Keep Warm when cooking is done. Release pressure for 10 minutes using the natural-release method according to manufacturer's instructions. Move the valve to Venting and release remaining pressure using the quick-release method
11. about 5 minutes. Unlock and remove the lid; stir ham and tomatoes into bean mixture. Close and lock the lid; move the valve to Sealing. Select high pressure according to manufacturer's instructions; set the timer for 7 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method
12. about 5 minutes. Season soup with salt and pepper.