



Best Instant Pot Scalloped Potatoes

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

These Instant Pot scalloped potatoes are the ultimate side dish. They're easy to make and ready in about 30 minutes.

Ingredients

- 2 pounds Yukon gold or red potato
- cut into 1/4-inch slices - 1 cup vegetable broth - 1/2 teaspoon salt - 2 cups shredded sharp Cheddar cheese
- divided - 3 tablespoons heavy cream - 1/2 teaspoon garlic powder - 1/4 teaspoon ground black pepper - 1/4 teaspoon nutmeg

Instructions

1. Combine potatoes
2. broth
3. and salt in a multi-functional pressure cooker (such as Instant Pot). Close and lock the lid. Select high pressure according to manufacturer's instructions; set the timer for 1 minute. Allow 10 to 15 minutes for pressure to build. Meanwhile
4. set an oven rack about 6 inches from the heat source and preheat the oven's broiler. Release pressure carefully using the quick-release method according to manufacturer's instructions
5. about 5 minutes. Unlock and remove the lid. Carefully transfer potatoes to a deep 8-inch square baking dish. Combine 1 1/2 cups Cheddar cheese
6. cream
7. garlic powder
8. pepper
9. and nutmeg in the pressure cooker with the remaining liquid; select Sauté function and cook until smooth and creamy
10. about 5 minutes. Pour sauce evenly over potatoes and sprinkle with remaining 1/2 cup Cheddar cheese. Broil in the preheated oven until cheese is golden
11. about 5 minutes.