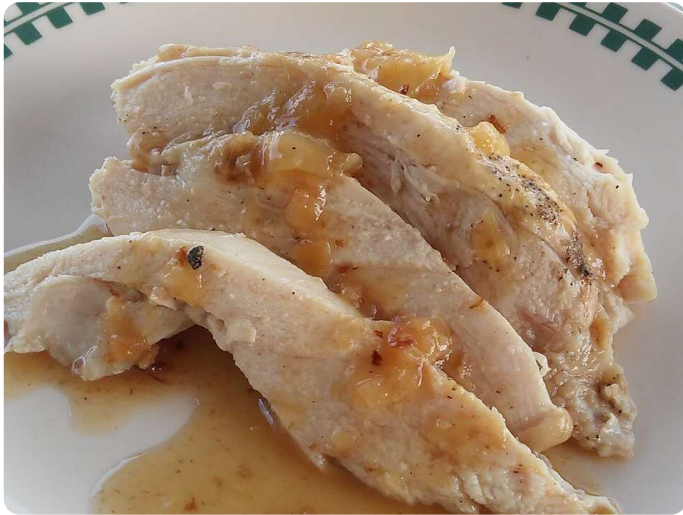




Instant Pot Turkey Breast

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This Instant Pot turkey breast is the moistest I have ever made I usually cook this in the slow cooker all day but it turns out so much better in the Instant Pot I couldnt believe that I had such a wonderful meal ready in less than an hour

Ingredients

- - 1 (1 ounce) package onion soup mix - 1 (6 pound) turkey breast
- thawed - 2 ribs celery
- cut into large chunks - 1 onion
- cut into large chunks - 1 cup chicken broth - 2 tablespoons water - 1 tablespoon cornstarch
- or more as needed

Instructions

1. Sprinkle onion soup mix all over turkey breast and place in the pot of an electric pressure cooker (such as Instant Pot). Arrange celery and onion over and around turkey. Pour chicken broth over turkey. Seal and lock the lid. Select high/low pressure on the Poultry setting or according to manufacturer's instructions; cook until juices run clear
2. about 30 minutes. Release pressure using the natural-release method according to manufacturer's instructions
3. about 20 minutes. Transfer turkey to a plate and slice; cover to keep warm. Switch to the Sauté setting. Mix together water and cornstarch in a small bowl; stir in a small amount of hot liquid from the pot until combined. Pour back into the pot and whisk until gravy is well thickened
4. about 3 minutes. Serve gravy alongside sliced turkey.