

Instant Pot Creamy Mushroom Soup

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

55 mins

Description

This quick and easy Instant Pot mushroom soup is rich and creamy and its super comforting on a cold day To cut down on prep time feel free to coarsely chop the mushrooms in a food processor If you prefer a smoother texture you can partially purée the cooked soup with an immersion blender

Ingredients

- - 2 tablespoons butter - 1 small onion
- finely chopped - 2 cloves garlic
- minced - 1 ½ pounds fresh mushrooms
- sliced - 4 cups chicken broth - ½ cup sherry - 1 ½ teaspoons dried thyme - 1 teaspoon Worcestershire sauce - 1 teaspoon salt
- or more to taste - ½ teaspoon ground black pepper
- or more to taste - 4 tablespoons all-purpose flour - 1 cup heavy cream

Instructions

1. Melt butter in a multi-functional pressure cooker (such as Instant Pot) set to the Sauté function. Add onion and sauté for 2 to 3 minutes. Add garlic and cook until fragrant
2. 1 to 2 minutes. Add mushrooms and sauté until starting to soften
3. 2 to 3 minutes. Cancel the Sauté function. Stir in chicken broth
4. sherry
5. thyme
6. Worcestershire sauce
7. salt
8. and pepper. Close and lock the lid; select the Manual function and set the timer for 5 minutes. Allow 10 to 15 minutes for pressure to build. Release the pressure using the natural-release method according to the manufacturer's instructions
9. about 10 minutes. Release remaining pressure carefully with the quick-release method
10. 2 to 3 minutes. Unlock and remove the lid. Select the Sauté function again and bring soup to a light simmer. Whisk flour into heavy cream in a small bowl; slowly pour into simmering soup
11. whisking constantly. Cook
12. whisking constantly
13. until thickened
14. 2 to 3 minutes. Cancel the Sauté function. Season with salt and pepper if needed. Recipe Tip To make this soup vegetarian
15. use vegetable broth instead of chicken broth.