

Instant Pot Leek Mashed Potatoes

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

55 mins

Description

A little something different from traditional mashed potatoes for the Instant Pot The leeks add a very mild oniony flavor Enjoy

Ingredients

- - 1 pound potatoes
- peeled and cut into 1-inch cubes - 1 leek
- white parts only
- quartered lengthwise and finely sliced - ½ teaspoon coarse salt - water to cover - ½ cup milk
- warmed - 2 tablespoons butter - salt to taste

Instructions

1. Combine potatoes
2. leek
3. and salt in a multi-functional pressure cooker (such as Instant Pot). Add water to cover
4. about 2 cups. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 10 minutes. Allow about 10 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
5. about 10 minutes. Carefully release remaining pressure using the quick-release method
6. about 5 minutes. Unlock and remove the lid. Drain potatoes well and return them to the pot. Select Saute function. Toss potatoes until dried and starting to sizzle
7. about 3 minutes. Add butter; stir until melted. Add milk. Mash potatoes with the back of a wooden spoon for a rustic mash
8. or run them through a ricer for a smoother mash. Taste and adjust the salt. Cook's Note I don't use a traditional potato masher in my Instant Pot as I don't want to scratch it. This recipe can easily be doubled - the cooking time does not change.