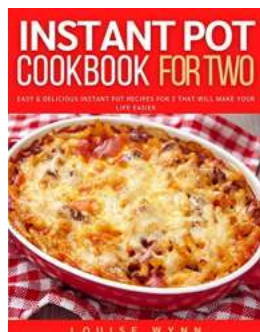
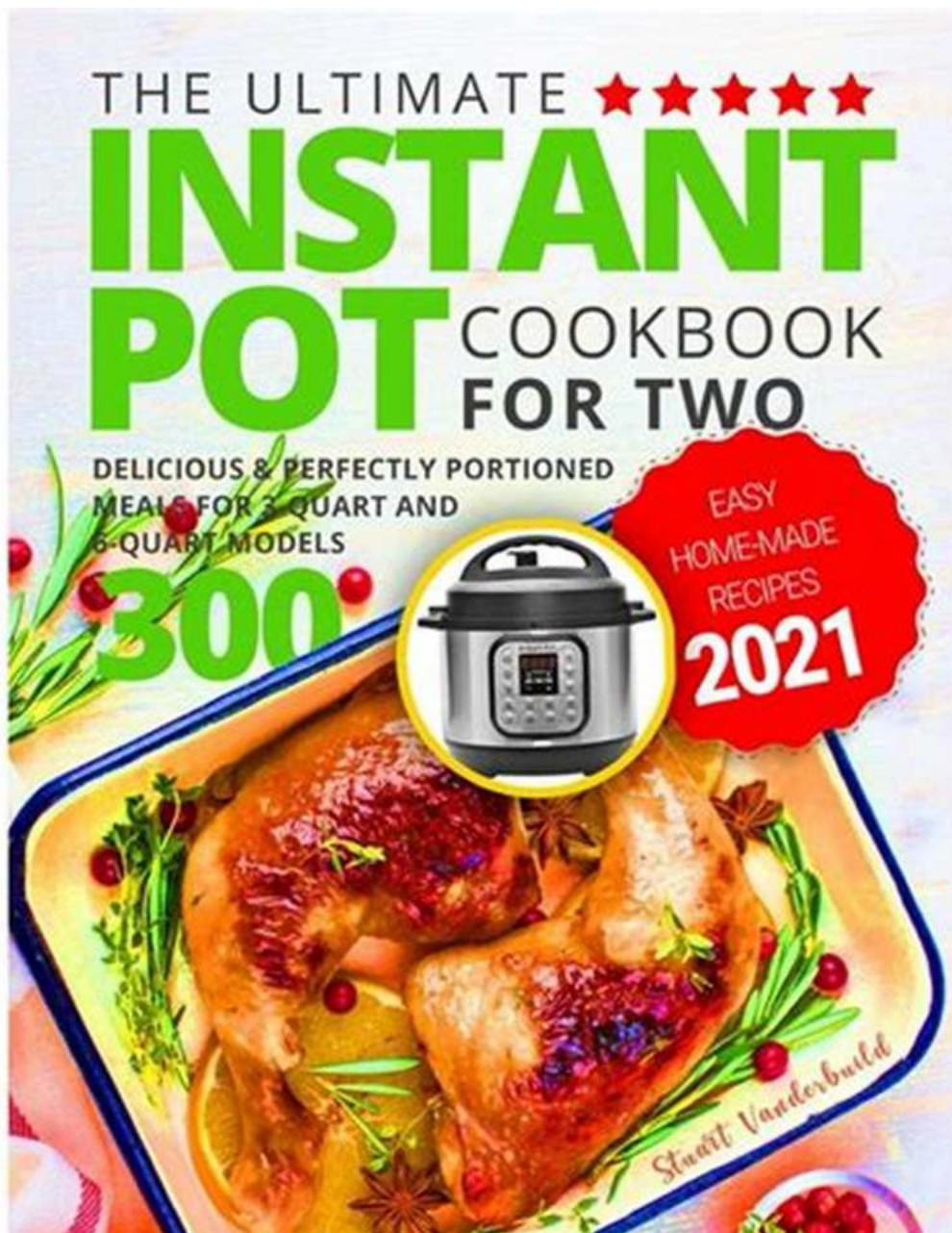


Easy Delicious Instant Pot Recipes For That Will Make Your Life Easier



Are you tired of spending hours in the kitchen preparing meals? Do you crave delicious homemade dishes without the hassle? Look no further! We have compiled a list of easy and delicious Instant Pot recipes that will make your life easier and leave your taste buds satisfied.

1. Creamy Chicken Pasta



Instant Pot Cookbook for Two: Easy & Delicious Instant Pot Recipes for 2 That Will Make Your Life Easier by Louise Wynn (Kindle Edition)

★★★★★ 5 out of 5

Language : English

File size : 8070 KB

Text-to-Speech : Enabled

Screen Reader : Supported
Enhanced typesetting: Enabled
Word Wise : Enabled
Print length : 84 pages
Lending : Enabled



Who doesn't love a creamy and flavorful pasta dish? With this Instant Pot recipe, you can have a comforting meal ready in no time. The creamy sauce, tender chicken, and perfectly cooked pasta will surely please everyone at the dinner table.

Ingredients:

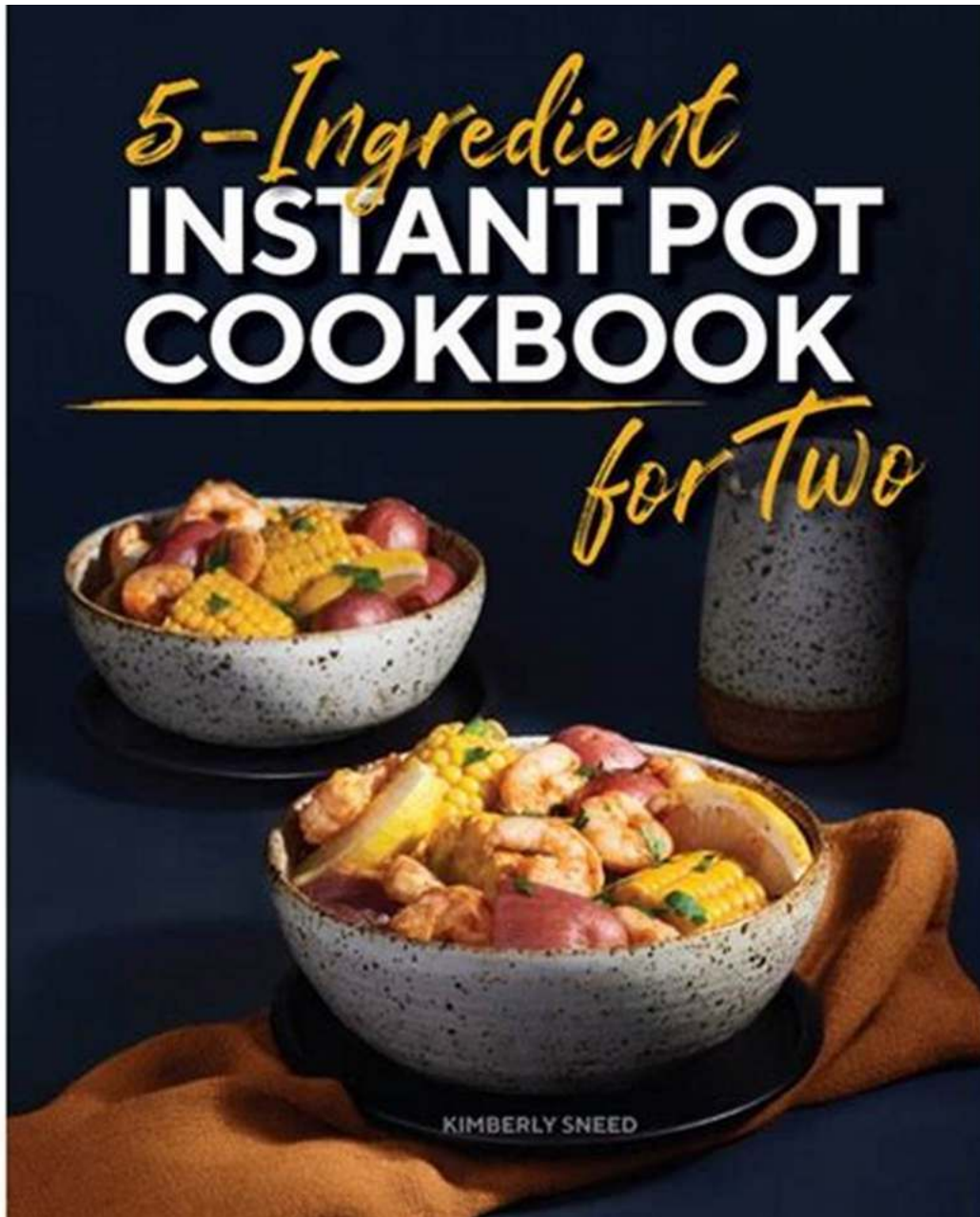
- 1 pound of chicken breast, cubed
- 1 tablespoon of olive oil
- 1 onion, diced
- 3 cloves of garlic, minced
- 2 cups of chicken broth
- 1 cup of heavy cream
- 2 cups of uncooked pasta
- 1 cup of grated Parmesan cheese
- Salt and pepper to taste

Instructions:

1. Set your Instant Pot to sauté mode and heat the olive oil.

2. Add the chicken and cook until browned on all sides.
3. Remove the chicken from the pot and set aside.
4. Add the onion and garlic to the pot and sauté until fragrant.
5. Return the chicken to the pot and add the chicken broth, pasta, salt, and pepper.
6. Close the Instant Pot lid and set it to manual high pressure for 5 minutes.
7. Once done, do a quick pressure release and open the lid.
8. Stir in the heavy cream and Parmesan cheese until well combined.
9. Serve hot and enjoy!

2. Hearty Vegetable Soup



When the weather gets colder, there's nothing better than a warm bowl of vegetable soup. This Instant Pot recipe is packed with nutritious vegetables, flavorful herbs, and a rich broth. It's the perfect dish to keep you cozy and nourished.

Ingredients:

- 2 carrots, diced

- 2 celery stalks, diced
- 1 onion, diced
- 2 cloves of garlic, minced
- 1 zucchini, diced
- 1 can of diced tomatoes
- 4 cups of vegetable broth
- 1 teaspoon of dried thyme
- 1 teaspoon of dried oregano
- Salt and pepper to taste

Instructions:

1. Turn on your Instant Pot and select the sauté mode.
2. Heat some oil and sauté the onion, garlic, carrots, and celery until softened.
3. Add the zucchini, diced tomatoes, vegetable broth, thyme, oregano, salt, and pepper.
4. Close the lid and set the Instant Pot to manual high pressure for 7 minutes.
5. After the cooking time, allow for a natural pressure release for 5 minutes.
6. Do a quick pressure release to release any remaining pressure.
7. Stir the soup well and adjust the seasoning if needed.
8. Serve hot and enjoy with some crusty bread.

3. Moist Chocolate Cake

EASY & DELICIOUS

INSTANT POT RECIPES



one good thing

Who said you can't make a scrumptious dessert in an Instant Pot? This moist chocolate cake is incredibly easy to make and will satisfy your sweet tooth. Its rich and velvety texture will keep you coming back for more.

Ingredients:

- 1 ½ cups of all-purpose flour

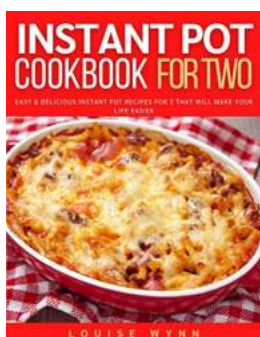
- 1 cup of granulated sugar
- ½ cup of unsweetened cocoa powder
- 1 ½ teaspoons of baking powder
- 1 teaspoon of baking soda
- ¼ teaspoon of salt
- 1 cup of buttermilk
- ½ cup of vegetable oil
- 2 large eggs
- 2 teaspoons of vanilla extract
- 1 cup of boiling water

Instructions:

1. In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
2. Add buttermilk, vegetable oil, eggs, and vanilla extract to the dry ingredients.
3. Mix everything well until fully combined.
4. Slowly pour in the boiling water and stir until the batter is smooth.
5. Grease a 7-inch round cake pan that fits inside your Instant Pot.
6. Pour the batter into the greased pan.
7. Add 1 cup of water to the Instant Pot, then place the trivet inside.
8. Carefully place the cake pan on the trivet.

9. Secure the lid and set the Instant Pot to manual high pressure for 35 minutes.
10. Once done, allow for a natural pressure release for 10 minutes.
11. Remove the cake pan from the Instant Pot and let it cool on a wire rack.
12. Serve the cake as is or frost it with your favorite icing.

With these easy and delicious Instant Pot recipes, you can enjoy homemade meals without spending hours in the kitchen. From comforting pasta to nourishing soup and indulgent desserts, your taste buds will thank you. Give these recipes a try, and simplify your cooking routine while enjoying mouthwatering dishes!



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This is the perfect Instant Pot for Two Cookbook for you if you have ever wanted to make Instant Pot for Two.

Inside this book you are going to discover a few Instant Pot for Two dishes that you can make with ease such as :

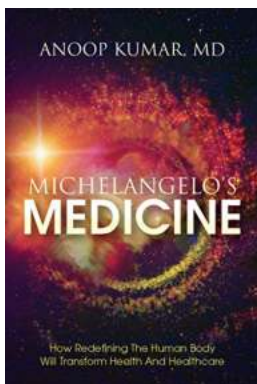
- Mushroom Stroganoff
- Salmon & Broccoli
-

Apple and Strawberry Oats

- Shrimp Creole
- Cholula Chicken Wings
- Tropical Oats
- Scrambled Tofu on Toast
- and much, much more!

So, what are you waiting for?

Grab a copy of this book and start cooking Instant Pot for Two today!



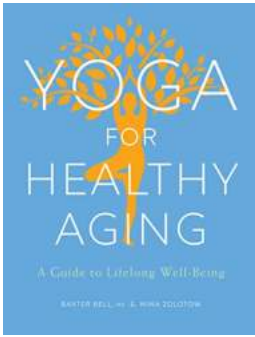
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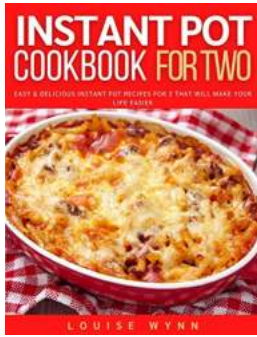
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