

INSTANT POT RECIPES E-BOOK

Easy step by step recipes your whole family will love!





Instant Pot Chicken Noodle Soup

Prep Time
10 mins

Cook Time
5 mins

Total Time
15 mins

Instant Pot chicken noodle soup recipe that is quick to make, needs only a few ingredients and a healthy pressure cooker recipe that is perfect year round.

Course: Soup
Cuisine: American
Servings: 5



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Ingredients

- 2 boneless skinless chicken breasts cubed
- 2 tbsp . olive oil
- pinch of salt and pepper
- 2 carrots sliced
- 2 stalks celery sliced
- 1/4 onion diced
- 48 ounces of chicken broth or half chicken and half vegetable broth
- 2 c . uncooked egg noodles

Instructions

1. Put IP on saute low and add olive oil, chicken cut into spoon sized chunks, celery, onions, and carrots. Cook for a bit so chicken gets just a bit cooked on outside and veggies soften just slightly. Turn IP off and add chicken broth, uncooked noodles, salt and pepper. Put lid on IP, close valve and set to manual, pressure, high for 5 minutes. When it beeps allow to sit about 2-3 minutes and then release pressure valve. Once steam is released carefully lift lid and enjoy!



The Typical Mom

Instant Pot Chili Mac Recipe

Prep Time	Cook Time	Total Time
10 mins	6 mins	16 mins

The best Instant Pot chili mac recipe. My kids love this comfort food that cooks quickly in this pressure cooker and is pretty healthy too.

Course: Entree, Main Course, Soup
Cuisine: American
Servings: 6
Author: The Typical Mom



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Ingredients

- 1/2 onion diced
- 1 lb . ground beef or turkey
- 1 can diced tomatoes
- 1 small can tomato sauce 8 oz.
- 1 can light red beans
- 1 c . uncooked elbow macaroni
- 1 c . water
- 2 tbsp . olive oil
- Pinch of Lawry's seasoning
- pinch of chili seasoning - optional if you want a bit of spice

Instructions

1. Turn IP to saute and add olive oil, onions, and ground beef. Brown until cooked. Add all other ingredients and stir. Turn IP to manual, pressure, high, for 5 minutes. Close steam valve. When done do a quick release and carefully open lid. Serve topped with cheese!!



The Typical Mom

Instant Pot Pork Shoulder Recipe

Prep Time	Cook Time	Total Time
15 mins	1 hrs 30 mins	1 hrs 45 mins

Easy Instant Pot pork shoulder recipe you will love. Amazing barbecue pulled pork sandwiches made in your pressure cooker that even my little one loves.

Course: Entree, Main Course
Cuisine: American
Servings: 8
Author: The Typical Mom



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Ingredients

- 1 Pork shoulder, 4-5 lbs.
- 1/2 c apple cider vinegar
- 1/2 c ketchup
- 1 tbsp worcestershire sauce
- 1/3 c brown sugar
- 1 tbsp paprika
- 1 tbsp chili powder
- 1 tbsp garlic powder
- 1 tbsp seasoned salt, used Lawry's
- cole slaw optional
- buns

Instructions

1. Mix together your ketchup, vinegar, and worcestershire sauce and set aside. Mix together your spices and then rub it into your pork shoulder, top and bottom. Put your pork shoulder into your Instant Pot or pressure cooker. Pour the sauce you made over your piece of pork and set your IP to manual, pressure, high, for 90 minutes (for 5 pounds this made it very easy to shred and tender, smaller pcs. time will be shorter). Close steam valve. When done do a slow release on your steam valve and carefully lift lid. Shred pork with 2 forks and serve on buns with coleslaw for sandwiches.



The Typical Mom

Instant Pot White Chicken Chili

Prep Time	Cook Time	Total Time
10 mins	5 mins	15 mins

Easy Instant Pot white chicken chili recipe that tastes amazing! Throw the ingredients in with no need to precook your chicken, great pressure cooker chili.

Course: Entree, Main Course, Soup
Cuisine: Mexican
Servings: 6



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Ingredients

- 1 large chicken breast cubed about 2 cups
- 3 tbsp . olive oil
- 1 tbsp . minced garlic
- 14-16 oz chicken broth use less if you want it thicker
- 1 small can diced chilies
- 1 c . canned corn drained
- 1 jar salsa verde 16 oz
- 2 cans white beans
- 1 tbsp . cornstarch
- salt to taste
- Toppings:
- sour cream
- avocado
- spicy jack cheese shredded

Instructions

1. Turn your IP to saute and add your olive oil, garlic, and onions. Cook down until onions are softened slightly. Add cubed chicken and cook for about 3 minutes, just slightly, with your onions. Add your salsa verde, broth, chilies, white beans, corn and a pinch of salt. Turn your IP to pressure, high, for 5 minutes. Put lid on and close steam valve. When done release steam and carefully lift lid. Add a small ladle full of chili liquid to a small bowl with cornstarch in it and stir, add back into pot. Do this again if you want it thicker. Stir and serve topped with spicy jack cheese, avocado and sour cream!!



Pressure Cooker Mashed Potatoes

Prep Time
15 mins

Cook Time
6 mins

Total Time
21 mins

The best pressure cooker mashed potatoes you can make in just 6 minutes in your Instant Pot too. Loaded up with ingredients they're perfect for the holidays

Course: Side Dish
Cuisine: American
Servings: 8
Author: The Typical Mom



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Ingredients

- 15 medium potatoes skin removed
- 1/2 stick butter
- 1 c chicken broth
- 3/4 c milk more if you want them smoother
- 1/4 c sour cream
- 1/2 tsp seasoned salt, Lawry's
- 1 tsp garlic powder
- 1 tbsp bacon bits

Instructions

1. Skin your potatoes and dice them into about 8 pcs per medium sized potato. I like red potatoes but you could use baking potatoes too. Add diced potatoes and chicken broth into your IP or pressure cooker. Set to manual, pressure, high, 6 minutes. Close lid and steam valve. When done lift lid carefully. You can leave it all in your IP, mash, and add all other ingredients in that pot if you are short on bowls or empty contents into a bowl, mash, add other ingredients, and stir until well combined. Serve. Add more or less milk according to how smooth you want them, and mash them according to how smooth or chunky you want them.



Instant Pot Rice Pudding Recipe

Prep Time

5 mins

Cook Time

14 mins

Total Time

19 mins

The most amazing Instant Pot rice pudding recipe that we make often! Total comfort food dessert that is just sweet enough and easy to make in this pressure cooker.

Course: Dessert
Cuisine: American
Servings: 5

Ingredients

- 1 c . uncooked rice
- 1/2 c . sugar
- 1 c . water
- 1.5 tbsp . butter
- 2 c . milk 2% or whole is best
- 1 egg
- 1/4 c . evaporated milk
- 1/2 tsp . vanilla
- 1/2 tsp . almond extract - optional
- pinch of nutmeg - optional
- pinch of cinnamon - optional

Instructions

1. Put IP on saute and add butter until melted. Add rice and stir so rice is coated. Add milk, water, vanilla, cinnamon, almond extract if desired and sugar. Stir until combined. Put lid on IP and close steam valve. Set to manual, pressure, high, for 14 minutes (if you like your rice more turgid set it for 12). When done do a slow release on the steam valve and carefully lift lid. In a small bowl whisk egg and evaporated milk together. Spoon a spoonful of rice pudding mixture into egg mixture and stir, add another warm spoonful of rice mixture and stir. Then add bowl full of egg mixture into your IP and set to saute. Allow to get hot enough where it bubbles for about 60-60 seconds, stir slowly when it starts to bubble so it doesn't stick to bottom. Serve warm or chilled, top with cinnamon or nutmeg.

4.5 from 2 votes



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Easy Instant Pot Taco Soup Recipe

Prep Time	Cook Time	Total Time
5 mins	2 mins	7 mins

This easy Instant Pot taco soup recipe is perfect year round. Just 6 minutes in your pressure cooker, top with sour cream, and it's the perfect family meal!

Course: Entree, Main Course, Soup

Cuisine: Mexican

Servings: 6

Author: The Typical Mom



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Ingredients

- 1 lb ground beef or turkey (or omit if meatless)
- 1 c diced onion
- 1 can kidney beans, drained
- 1 can pinto beans, drained
- 1 c canned or frozen corn
- 1 can stewed tomatoes
- 1 can petite diced tomatoes
- 1 can diced chiles 4 oz.
- 1 can sliced olives 2.25 oz.
- 2 tbsp taco seasoning
- 1 tbsp ranch dressing seasoning
- 1 can tomato sauce 8 oz
- 1 c sour cream, topping if desired
- 2 tbsp olive oil
- 1 avocado (topping if desired)

Instructions

1. Put your IP on saute and add your olive oil, onions, taco seasoning, powdered ranch dressing mix, and ground beef. Brown until no pink remains and onions have become a bit softened. Drain both cans of beans and add into your IP with all other ingredients except the sour cream. Stir together. Put lid on IP and set to manual, pressure, high, for 6 minutes (can do longer if you want beans to be really soft - up to 10 min). Close steam valve. When done carefully do a slow release on steam valve and then carefully lift lid. Stir and serve topped with sour cream, avocado, and a side of tortilla chips!



Pressure Cooker Brownies

Prep Time	Cook Time	Total Time
10 mins	35 mins	37 mins

Easy Instant Pot pressure cooker brownies that are filled with peanut butter or caramel, both are amazing! The best dessert I've made in my Instant Pot yet!!

Course: Dessert
Cuisine: American
Servings: 5
Author: The Typical Mom



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Ingredients

- 5 tbsp butter, softened or melted
- 1/4 c unsweetened cocoa powder
- 1 c sugar
- 3/4 c flour
- 1/4 tsp vanilla
- 3/4 tsp baking powder
- 2 eggs
- 6 Rolo caramel candies optional
- 1 tbsp diced walnuts optional
- 1 1/2 c water for inside of IP
- 1 tbsp creamy peanut butter

Instructions

1. Add dry ingredients in 1 bowl and wet in another, stir each. Add all ingredients together into 1 bowl (minus the optional ingredients). If you are adding nuts fold into brownie mixture. Spray non stick spray on inside walls on springform. Lay precut parchment paper liner into pan and put tbsp of peanut butter in the middle, or caramel pcs in the middle. Pour brownie batter on top and spread so it is the same thickness across the pan. Put aluminum foil over the top. Put a small glass bowl at bottom of your IP, or trivet, and pour 1 1/2 c. of water around it. Put filled springform pan on top of cup or trivet and put IP lid on. Set to manual, pressure, 45 minutes time on low or 35 min on high for a 6" pan (27-30 on high for 7" 8" springform pan). Do a slow release (meaning move steam valve just a bit open so the steam comes out really slowly) and when you lift lid off remove quickly making sure the water/steam that has collected on the lid doesn't drip on to your cooked brownie. Allow to cool completely, then put a plate on top and flip over, then remove parchment paper and serve.



Instant Pot Chicken Enchilada Soup Recipe

Prep Time	Cook Time	Total Time
10 mins	5 mins	15 mins

The easiest Instant Pot chicken enchilada soup recipe ever! Super healthy pressure cooker soup with just 5 basic ingredients, even my kids love this.

Course: Main Course, Soup

Cuisine: Mexican

Servings: 6



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Ingredients

- 2 boneless skinless chicken breasts cubed
- 1 1/2 c . enchilada sauce mild or hot depending on your taste, we use mild
- 1 c . black beans
- 1 1/2 c . frozen corn
- 3 c . chicken broth
- 1 tbsp . minced garlic
- 2 tbsp . olive oil
- Toppings
- avocado
- sour cream
- spicy jack cheese

Instructions

1. Turn your IP to saute and add your olive oil, garlic, and chicken that has been cut into bite size pieces. Cook for about 3 minutes. Add all other ingredients except toppings. Turn IP to manual, pressure, high, for 5 minutes. Close steam valve. When it beeps do a quick release and after steam releases carefully open pot. Stir and serve topped with toppings if desired.



The Typical Mom

Instant Pot Spaghetti

5 from 5 votes

Prep Time	Cook Time	Total Time
10 mins	10 mins	20 mins

The easiest Instant Pot spaghetti recipe ever! This is our go to meal in the pressure cooker when we need dinner fast, everyone loves this.

Course: Entree, Main Course
Cuisine: Italian
Servings: 6
Author: The Typical Mom



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Ingredients

- 1 lb . ground beef or leave out if you wish
- 1/4 c . diced onion
- 1 tsp . minced garlic
- 1 jar spaghetti sauce (24 oz)
- 2 c . water
- 8 oz . spaghetti noodles
- 2 tbsp . olive oil
- 1 tsp salt optional, to taste

Instructions

1. Put IP on saute. Add olive oil, onions, and garlic and cook until onions are softened a bit. Add ground beef and cook until pink is gone. Turn IP to manual, high pressure. Add jar of spaghetti sauce, water, break noodles into 3rds and push noodles into liquid until they are covered. Secure lid, close steam valve and set to 10 minutes (if you want more al dente set for a bit less time). Quick release when it beeps, stir and serve. Done!

THE Typical Mom

I hope you enjoyed the 10 easy Instant Pot recipes shared here in my first e-book!

I use our Instant Pot almost daily because it has made it possible for all 5 of us to sit down and eat dinner together on a daily basis, which is important for us as a family.

I continually add new easy recipes on The Typical Mom that I'd love for you to try too!

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