

Instant Pot Hard Boiled Eggs

Cooking Instructions

1. Place a rack or a metal steam basket into your Instant Pot.
2. Carefully place eggs on a rack in the Instant Pot. You can stack up to 12 eggs for this recipe.
3. Add one cup of cold water into the pot.
4. Place the lid on the pot, and make sure the rubber sealing ring inside the lid is in place.
5. Place the lid into the “lock” position on your Instant Pot.
6. Make sure the valve is in the “seal” position.
7. Using the manual setting, set the timer for 4 minutes (for medium-well yolks), 3 minutes (for medium yolks), or 2 minutes (for soft yolks).
8. When the timer goes off, slowly release the pressure inside the Instant Pot.
9. Once the pressure is released, remove the eggs carefully and place them in a bowl filled with ice water to cool.

Ingredients

- 1 dozen eggs
- Ice water

Grocery List (add optional toppings to list as desired)

Dairy

- 1 dozen eggs