

Instant Pot Hard Boiled Eggs

MAKES

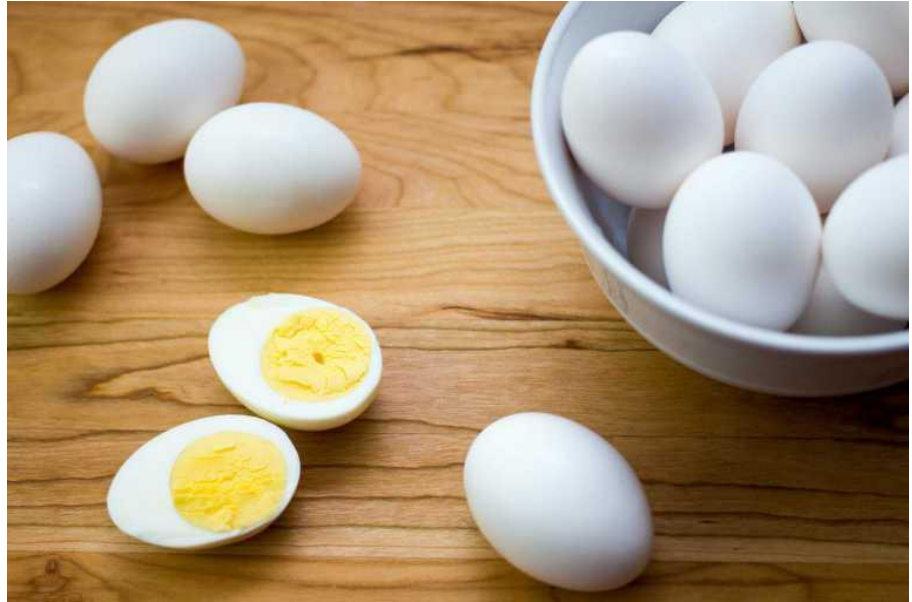
As many as you like to fill the bottom of the pot rack

Ingredients

Eggs

1 cup water

Ice water



Directions

1. Pour the water into the pot and place the eggs in a steamer basket if you have one. If you don't, just use the rack that came with your instant pot.
2. Close the lid, set for 4 minutes at high pressure.
3. It will take the cooker approximately 4 minutes to build to pressure and then 4 minutes to cook. Let the pressure naturally reduce for an additional 4 minutes after the cooking cycle completed, and then do a quick pressure release.
4. Place the hot eggs into ice water for 4 minutes to halt the cooking process. You can peel immediately or wait.
5. Store and enjoy!

NUTRITION FACTS

Per Serving (1 egg - large): 78 calories, 5g fat, 2g sat. fat, 62mg sodium, 1g carbs, 0g fiber, 6g protein