

Potato Soup

Ingredients

2 Bacon Slices (chopped)
1 c Onion (diced)
1 c Carrots (diced)
1/2 c Celery (diced)
1 lb Potatoes (peeled, diced)
4 c Chicken Broth
1 t Garlic Powder
1 t Rosemary (chopped)
5 Thyme Sprigs
1/2 t Salt
1/2 t Ground Black Pepper
2 c Milk
1 Green Onion (chopped)
1/2 c Cheddar Cheese (shredded)

Instructions

1. Set the Instant Pot to saut   mode until hot. Add bacon and cook until crisp. Remove bacon with slotted spoon and set aside.
2. Add onions, carrots, and celery then saut   until onions are translucent. Turn off saut   mode. Make sure to scrape off any pieces of food on the bottom of the Instant Pot.
3. Add potatoes, chicken broth, garlic powder, rosemary, thyme, salt, and pepper then mix well. Set the Instant Pot to sealing, pressure cook for 10 minutes on high pressure. Manually release pressure when timer goes off.
4. Stir in milk. Use an immersion blender to make the soup smooth. Serve with bacon, green onions, and cheese.