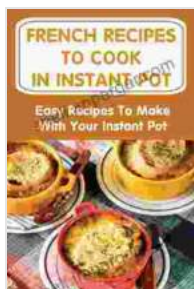


Easy Recipes To Make With Your Instant Pot

100+ Delicious and Easy-to-Follow Recipes

Looking for easy recipes to make with your Instant Pot? Look no further! This cookbook is packed with 100+ delicious and easy-to-follow recipes that will help you get the most out of your Instant Pot.



French Recipes To Cook In Instant Pot: Easy Recipes To Make With Your Instant Pot by Gregory Priebe

★★★★☆ 4.6 out of 5

Language : English
File size : 2103 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 157 pages
Lending : Enabled



Whether you're a beginner or a seasoned pro, this cookbook has something for everyone. With recipes for everything from breakfast to dinner to dessert, you'll never run out of ideas for what to cook in your Instant Pot.

All of the recipes in this cookbook are:

- Easy to follow
- Made with everyday ingredients

- Perfect for busy weeknights

So what are you waiting for? Get your copy of [Easy Recipes To Make With Your Instant Pot](#) today!

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Breakfast

- Instant Pot Oatmeal
- Instant Pot Eggs
- Instant Pot Pancakes
- Instant Pot Waffles
- Instant Pot French Toast

Instant Pot Oatmeal

This is the perfect breakfast for busy mornings. It's quick and easy to make, and it's packed with nutrients.

Ingredients:

- 1 cup rolled oats

- 2 cups water or milk
- 1/4 teaspoon salt
- Optional toppings: cinnamon, sugar, fruit, nuts

Instructions:

1. Add the oats, water or milk, and salt to the Instant Pot. 2. Secure the lid and set the valve to sealing. 3. Cook on high pressure for 3 minutes. 4. Quick-release the pressure. 5. Top with your favorite toppings and enjoy!

Instant Pot Eggs

Instant Pot eggs are a great way to get a quick and healthy breakfast. They're also perfect for meal prep.

Ingredients:

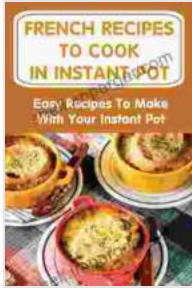
- 1 dozen eggs
- Cold water

Instructions:

1. Add the eggs to the Instant Pot. 2. Fill the Instant Pot with cold water until the eggs are covered by about 1 inch. 3. Secure the lid and set the valve to sealing. 4. Cook on high pressure for 6 minutes for soft-boiled eggs, 8 minutes for medium-boiled eggs, or 10 minutes for hard-boiled eggs. 5. Quick-release the pressure. 6. Remove the eggs from the Instant Pot and enjoy!

Instant Pot Pancakes

These pancakes are fluffy and delicious



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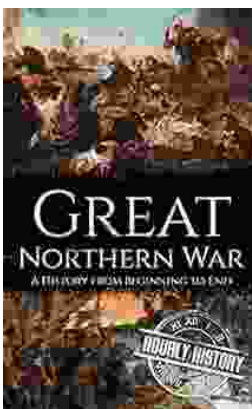
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