

Hard-Boiled Eggs

Making hard-boiled eggs in the Instant Pot may not be quicker than doing it on the stove, but there is one important advantage: hard-boiled eggs cooked in an Instant Pot are much easier to peel! This is a perfect recipe to get to know your Instant Pot.

Six to 7 minutes at low pressure will yield eggs that are fully cooked with dark, moist yolks. You can cook the eggs for 5 minutes for a soft, runny yolk or up to 8 minutes for a firmer yolk

1 to 12 large eggs

1. Place the trivet in the Instant Pot and add 1 cup of water. Create an ice bath by filling a large bowl with ice and adding cold water.
2. Arrange up to one dozen eggs on the trivet stacking the eggs as needed. Close the lid and make sure the pressure release valve is closed.
3. Select the Pressure Cook function and set the cooking time to 7 minutes on low pressure.
4. When the cooking program finishes, release the pressure manually. Using tongs, transfer the eggs to the ice bath. Allow them to cool slightly and peel.
5. Eggs will keep in the refrigerator for up to 1 week.

Rice with Vermicelli

The Instant Pot makes cooking grains a snap! It cooks plain rice as well as any rice cooker and is far more convenient than cooking rice on the stove. But why make plain rice, when you take advantage of the Instant Pot's Sauté function and easily make this rice and noodle pilaf that is a staple in the Middle East. Serve this dish alongside any Middle Eastern or Mediterranean-inspired main courses.

Serves 4 to 6 as a side dish

3 tablespoons clarified butter, ghee or extra-virgin olive oil
1/2 cup vermicelli or angel hair pasta, broken into pieces 1 to 2 inches long
1 clove garlic, minced
1 1/2 cups long grain rice, such as Basmati or Jasmine
2 1/2 cups chicken broth or water
Pinch kosher salt
1/3 cup chopped fresh flat-leaf parsley
1/4 cup pine nuts, toasted

1. Add the clarified butter to the Instant Pot and select the Sauté function on normal. When the butter has melted, after about 2 minutes, add the vermicelli and toast the pasta, stirring frequently, until golden brown, about 3 minutes. Add the garlic and sauté until fragrant, about 30 seconds. Press Cancel to turn off the Sauté function.
2. Add the rice and stir to coat the grains with the butter. Cover the rice mixture with the broth and add the salt. Close the lid and make sure the pressure release is closed.
3. Select the Rice Function or the Manual setting and set the cooking time for 12 minutes at low pressure.
4. When the Instant Pot cooking program finishes, allow the pressure to release naturally for 10 minutes and remove the lid. Fluff the rice with a fork. Cover the inner pot with a clean dish towel and allow the rice to steam for 10 additional minutes. Garnish with chopped parsley and toasted pine nuts. Serve warm or at room temperature.

Cod with Tomatoes, Olives and Capers

Many people are reluctant to cook fish at home because they fear over or undercooking it. Moreover, no-one enjoys the lingering odor that cooking fish seems to leave behind. Pressure-cooking, however, addresses both of these concerns. Gentle poaching in a pressure cooker results in perfectly cooked, flaky fish every time and the machine does an outstanding job of containing the fishy smell.

Serves 4

2 tablespoons extra-virgin olive oil
1 yellow onion, halved and sliced thinly
1 pint cherry or grape tomatoes, halved
3 cloves garlic, minced
1/2 cup marinated black olives, such as Kalamata, pitted
1 tablespoon capers
Pinch red pepper flakes
1/2 cup white wine
4 cod filets, each weighing 6 to 8 ounces
1/2 teaspoon kosher salt
Freshly ground black pepper to taste
2 tablespoons chopped fresh basil

1. Add the olive oil to the inner pot of your Instant Pot and select the Sauté function on normal. When the oil is shimmering, after about 2 minutes, add the onion and sauté until softened, about 3 minutes. Add the tomatoes, garlic, olives, capers and red pepper flakes and sauté a few additional minutes until the tomatoes are softened. Press Cancel to turn off the Sauté function.
2. Add the wine to vegetable mixture and stir to combine.
3. Season the cod with the salt and pepper. Arrange the cod filets on top of the vegetables.
4. Close the lid and make sure the pressure release is closed. Select the Pressure Cook or Manual setting and set the cooking time for 2 minutes at low pressure.
5. When the cooking program finishes, allow the pressure to release naturally. (This will take about 5 minutes.) Taste the broth and adjust the seasoning if necessary. (Both olives and capers are salty ingredients, so taste before adding any additional salt.)
6. To serve, divide the cod among four plates or shallow bowls. Top each filet with several spoonfuls of the vegetables and broth. Garnish with the basil. Serve immediately.