

## Easy Instant Pot Potato Soup



- 1 Tablespoon olive oil
  - 2 pounds russet potatoes peeled and chopped
  - 1/2 sweet onion chopped
  - 2 medium carrots, peeled and chopped
  - 1/2 teaspoon dried thyme and oregano. You can use one, or both.
  - 2 cups vegetable stock
  - 1.5 cups water
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 12 ounce can evaporated milk (or 1.5 cups half & half)
  - 2 teaspoons cornstarch
  - 3/4 cup shredded cheddar cheese
  - 4 slices of bacon cooked to crispy
1. Place the Instant Pot stainless steel insert inside your cooker.
  2. Press sauté setting and wait 2 minutes. Add olive oil and heat up.
  3. Add onion and sauté for 2 minutes. Add carrots, dried thyme, oregano and stir well. Sauté for 1 minute.
  4. Press "cancel/off" button. Add potatoes and stir.
  5. Add water and vegetable stock, salt and pepper. Stir.
  6. Close the lid, set valve to sealing position. Press "manual" or "pressure cook" button and set the timer to 7 minutes. It can take 8 to 10 minutes to come to pressure.
  7. Once the timer is done, press the "cancel/off" button. Wait for 2 minutes, then flip the valve to venting position to release the pressure.
  8. Whisk evaporated milk with cornstarch in a glass measuring cup and add to the soup. Stir in. Let the soup sit for 5 minutes, it will thicken. If you like it really thick, remove 2 cups, blend it and return to the pot.
  9. Add cheddar cheese and stir in to melt.
  10. Serve soup with more cheddar, crispy bacon and chopped fresh parsley or green onions.