Instant Pot Hard Boiled Eggs

This recipe was tested using a six-quart Instant Pot Duo SV.

Ingredients

• 5-6 large eggs

Method

- 1. Add one cup of **cold** water to the pot and add a steamer rack. Place eggs on the steamer rack.
- 2. Pressure cook on high for five minutes.
- 3. Natural release for five minutes.
- 4. Do an quick release, and then place eggs in an ice bath or run cold water over them for at least five minutes.