

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.