

# Instant Pot Turkey Breast & Gravy

Prep Time: 5 minutes  
Cook Time: 55 minutes  
Servings: 8



## The Ingredients

- 4 pounds turkey breast, thawed
- 1 tablespoon olive oil
- 1 tablespoon smoked paprika
- 1 tablespoon Italian seasoning
- 1 teaspoon tarragon
- 1 teaspoon salt
- 2 teaspoon pepper
- 2 cloves garlic, minced
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil

## For Gravy

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1/2 cup chicken broth
- 1/2 cup half and half

## Directions

- Drizzle tablespoon of olive oil over turkey breast and rub in. Season turkey breast with spices and garlic.
- Turn Instant Pot to "high saute" setting. Add 2 tablespoons butter and oil. Once Instant Pot is fully heated, add turkey and sear on all sides, five to eight minutes. Transfer to plate or cutting board.
- Add Instant pot wire rack and place turkey on top. Close lid, set Instant Pot to "manual" setting and set timer for 25 minutes on high pressure.
- Allow Instant Pot to finish natural pressure release cycle. Carefully unlock and remove lid and transfer turkey breast to a cutting board. Cover completely with aluminum foil and let rest for 10 to 15 minutes before cutting.

## For Gravy

- Turn Instant Pot on "high saute" setting (don't discard turkey drippings). Add 2 tablespoons of butter and cook until melted. Whisk in flour and cook two to three minutes, stirring or whisking constantly, until the flour loses raw smell.
- Whisk in chicken broth and half and half and cook for an additional three minutes, or until thickened. Season with salt and pepper to taste.

# Instant Pot Mashed Potatoes

Prep Time: 10 minutes

Cook Time: 13 minutes

Servings: 4

## The Ingredients

- 3 pounds russet potatoes, peeled and cut into 1-inch chunks
- 3 cups water
- 2 tablespoons butter
- 1/3 cup half and half
- Salt and pepper
- Chopped dill, optional
- Chopped chives, optional
- 1/4 cup sour cream, optional

## Directions

- Place potatoes in Instant Pot and add enough water to cover them by 1 inch.
- Close lid and set valve to "sealing."
- Set to "manual" setting and set timer for 7 minutes.
- Once timer goes off, turn the valve to vent, allowing for quick pressure release.
- Drain water from potatoes and return to the Instant Pot or a mixing bowl. Add half and half, salt and pepper and if desired, dill, chives and sour cream. Mash with a potato masher to desired texture.

# Instant Pot Green Bean Casserole

Prep Time: 12 minutes

Cook Time: 15 minutes

Servings: 8-10



## The Ingredients

- 2 tablespoons butter
- 1 yellow onion, minced
- 4 ounces baby bella mushrooms, chopped
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1 cup chicken or vegetable stock
- 32 ounces fresh green beans, trimmed
- 1 tablespoon cornstarch
- 3/4 cup sour cream
- 1/4 teaspoon garlic salt
- Dash nutmeg
- 1 teaspoon Worcestershire
- 1/4 teaspoon pepper
- 4 ounces diced low-moisture mozzarella
- 4 ounces French fried onions, divided

## Directions

- Put Instant Pot on "saute" mode and add butter and onion. Stir to cook the onions until fragrant.
- Stir in mushrooms, thyme and salt and continuing stirring until mushrooms are slightly softened.
- Add stock and fresh green beans to pot and stir to combine.
- Place lid on the Instant Pot and set it to "manual" for one minute, ensuring top is sealed.
- While the green beans cook, combine sour cream, salt, nutmeg, Worcestershire and pepper in a small bowl and set aside.
- Once timer goes off, quick release the pressure.
- Once pressure is completely released, sprinkle 1 tablespoon cornstarch over the mixture and stir so that it dissolves.
- Add the mozzarella, sour cream mixture and 2 ounces of French fried onions to the pot and stir to combine.
- Transfer the combined mixture to a 2-quart serving casserole dish and top with remaining French fried onions.

# Instant Pot Cranberry Sauce

Prep Time: 5 minutes

Cook Time: 2 minutes

Servings: 6 1/3 cup

## The Ingredients

- 1/3 cup orange juice (fresh squeezed) or water
- 1 cup sugar
- 1 pound cranberries, fresh or frozen
- 1 teaspoon orange zest
- 1/8 teaspoon cinnamon, optional

## Directions

- Turn on the "low saute" setting and add orange juice and sugar to Instant Pot. Stir until sugar is dissolved, then cancel saute setting.
- Add cranberries, zest and cinnamon. Close lid and set steam release knob to the sealing position.
- Press the "manual" button and set timer for two minutes.
- The berry mixture is a bit foamy at this point, so let the pressure naturally release for five minutes so the foam can subside.
- Manually release the remaining steam. When all the pressure is out of the pot and the pin in the lid drops, open and stir the cranberry sauce. Sauce will thicken as it cools.

# Instant Pot Mac and Cheese

Prep Time: 5 minutes

Cook Time: 4 minutes

Servings: 6

## The Ingredients

- 1 pound macaroni noodles
- 4 cups water
- 2 teaspoons prepared yellow mustard
- 1 teaspoon salt
- 12 ounces evaporated milk
- 8 ounces sharp cheddar cheese, grated
- 3/4 cup grated parmesan cheese
- 2 tablespoons butter
- 3/4 teaspoon nutmeg
- Salt and pepper to taste

## Directions

- Mix macaroni, water, mustard and salt in Instant Pot. Close and lock the lid. Select "manual" and adjust timer to four minutes (or half the time on the macaroni cooking instructions). Ensure cooking pressure is on "high" and that the release valve is set to "sealing."
- When time is up, open the Instant Pot using "quick pressure release." Stir the pasta to break it up. Add evaporated milk, cheese, butter and nutmeg; stir until completely incorporated and cheese has melted and coated the pasta.
- Season to taste with salt and pepper. Serve immediately.

