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Power xl pressure cooker baked potatoes

Jump to Recipe Jump to Video Print RecipeInstant Pot Baked Potatoes Recipe – perfectly fluffy potatoes cooked in a digital pressure cooker. No foil needed! We like to serve these potatoes with Easy Grilled Chicken or Parmesan Tilapia. Before I got the Instant Pot digital pressure cooker, I used my slow cooker to make baked potatoes. It’s a great way to cook them if you don’t have a pressure cooker. However, this method is much faster and I can have baked potatoes ready in 20 minutes, perfectly fluffy and ready for our favorite toppings. INSTANT POT BAKED POTATOES If you need an easy lunch, these Instant Pot Baked Potatoes and fill with leftover chili, pulled BBQ pork or chicken or Mexican quinoa. They are also absolutely delicious topped with cheese sauce or spinach artichoke dip. Tasty! You also need to try my Instant Pot Mashed Potatoes recipe. Total time-saver! HOW TO MAKE BAKED POTATOES IN THE INSTANT POT? To cook your potatoes in the Instant Pot digital pressure cooker, use the wire trivet that came with the IP. Add one cup of water to the stainless steel insert and arrange potatoes on the trivet. Close lid and turn the valve to “sealing” position. Set timer to 14 minutes for medium potatoes. Make sure the IP is set to cook on high pressure. When the time is up and the Instant Pot beeps, press “cancel/off” button and let it release the pressure naturally for about 4 minutes. The switch the valve to “venting” position and do a quick pressure release. Use kitchen tongs to remove the potatoes from the pressure cooker and set on a platter. Done! Your potatoes are ready! It’s important to poke the potatoes with a fork. It allows the steam from the potatoes to escape during cooking. No foil is needed to cook the potatoes in your pressure cooker. HOW LONG DO I COOK BAKED POTATOES IN THE INSTANT POT? I tested this recipe starting at 12 minutes. The potatoes were cooked but too firm for my liking. When cooked for 14 minutes, they were soft and fluffy inside. I used medium size potatoes. If using small ones, 12 minutes should be enough. If using large potatoes, add 2 more minutes of cooking time. My Instant Pot took about 8 minutes to come to pressure. To learn how to cook sweet potatoes, check out my Instant Pot Sweet Potatoes recipe with a bonus shortcut! MORE INSTANT POT RECIPES: Instant Pot Chicken Thighs Instant Pot Turkey Breast Instant Pot Mashed Potatoes Instant Pot Brussels Sprouts with Bacon Instant Pot Pot Roast Best Instant Pot Chili Instant Pot Spaghetti Instant Pot Guinness Beef Stew Check out my Instant Pot Guide for Beginners, filled with all the info you need to get started with your new appliance! More Healthy Instant Pot Recipe If you like this recipe and make it, snap a photo and share it on INSTAGRAM! Tag me @crunchycreamsweet so I can check it out and leave a comment! @ INSTANT POT BAKED POTATOES Perfectly fluffy potatoes cooked in a digital pressure cooker. No foil needed!More Instant Pot recipes: www.crunchycreamsweet.com 5 medium Russet potatoes1 cup water Make sure the stainless steel insert is inside the Instant Pot. Add one cup of cold water to insert.Wash and scrub the potatoes clean. Poke with fork several times all over the surface of each potato.Place wire rack inside the insert. Arrange potatoes on the rack.Place lid on Instant Pot and turn the valve to "sealing" position.Make sure your IP is set to cook on HIGH pressure. Press the "manual" button and set timer to 14 minutes.The Instant Pot will beep and start coming to pressure. When the valve comes up, it means it came to pressure and the timer will start within seconds.When done, the Instant Pot will beep a few times. Let it release the pressure naturally.Carefully open the lid away from your face.Gently remove the potatoes and place on a platter.Serve potatoes with your favorite toppings: butter, spices, cheddar, sour cream, chives or parsley. I tested this recipe starting at 12 minutes. The potatoes were cooked but too firm for my liking. When cooked for 14 minutes, they were soft and fluffy inside. I used medium size potatoes. If using small ones, 12 minutes should be enough. If using large potatoes, add 2 more minutes of cooking time. It's important to poke the potatoes with a fork. It allows the steam from the potatoes to escape during cooking. No foil is needed to cook the potatoes in your pressure cooker. Make sure you are adding cold water to the Instant Pot. If you use warm water it will change the time it takes the IP to come to pressure, cooking time and the final result. For Instant Pot MINI: cook max. 2 russet potatoes and enough water that fills the plastic cup that came with the mini. Cooking time remains the same. Calories: 168kcal | Carbohydrates: 38g | Protein: 4g | Sodium: 13mg | Potassium: 889mg | Fiber: 2g | Sugar: 1g | Vitamin C: 12.1mg | Calcium: 28mg | Iron: 1.8mg Leave a comment with rating below! Easy Pressure Cooker Potatoes 1 of 1 Easy Pressure Cooker Potatoes Allrecipes Member CCO/nalmbic/Pixabay Power cookers, also known as pressure cookers, are a convenient and fast way to cook meals for the entire family. A power cooker is like a slow cooker on steroids. Just like a slow cooker, you can set it and forget it, without having to wait 10 hours for your food to be ready. This device uses pressure to force heat into your food, resulting in meals that are quick yet tender. Despite cooking meals that are quick, easy and delicious, power cookers aren’t the most common kitchen appliance. One reason could be that people view them as dangerous, and while this may have been true in the past; modern power cookers are full of safety features that make them no more dangerous than other appliances. Read on for some tips to get you started making delicious meals with your power cooker. Get to Know Your Power Cooker Most power cookers all work the same, and you simply choose the length of time to cook. The preset buttons are just different programmed time settings. It’s a good idea to become familiar with the timer buttons and to get to know their preset times. This will help you when you find a recipe you want to try, and it calls for the cooking time to be a certain number of minutes. You’ll know which button is closest to that time, and then you can adjust the exact time manually. There’s a specific process to go through to set things, such as cooking time and temperature, so be sure to read your manual before you start cooking. The one thing that all power cookers have in common is that they require liquid. A power cooker works by turning liquid into steam, and then the steam is used to build up the pressure that cooks your meal. Safe Power Cooker Use Since your power cooker is capable of building up more than 15 pounds of pressure per square inch while cooking a meal, it’s important to take some safety precautions. All power cookers have some sort of gauge to measure the psi inside the device, and it’s crucial to vent this pressure before you remove the lid. On most modern appliances it’s as simple as pressing a button. Some power cookers feature a safety lock on the lid, which makes it impossible to remove before the pressure is released. You’ll want to read your manual on how to safely release steam before opening the li, since this is likely the most dangerous part of the cooking process. Always check to make sure that the lid is properly sealed and that the latches are secured before starting to cook. Using Your Power Cooker for the First Time First of all, get to know how your pressure cooker builds up the pressure by cooking only with water. This is often called a water test and is simple to do: Add a cup or two of water to the power cooker pot. Always use the inner pot and then lock the lid in place.Make sure the valve is in the sealing/pressure cooking position.Select a preset button with a short cook timeWatch while the power cooker does all the work. It’ll take about five minutes for the water to heat up enough to build pressure. When the right pressure is reached the time will start counting down. Second, you’ll need to know how to release the pressure once the power cooker has finished cooking. The easiest way is to simply do nothing and let the pressure release by itself. When making meals that cook quickly, you’ll want to release the pressure fast so that it won’t overcook. This is when you use the quick release button on your cooker. Again, be sure to read the manual on how to do this. Third, for the best results start with a recipe created especially for the power cooker. Once you’ve done the water test, and cooked a couple of easy recipes, you’ll be ready to start converting your own recipes with success. MORE FROM QUESTIONSANSWERED.NET This pressure cooker baked potatoes and stuffed chicken meal is perfect for busy days! Make just one or both and your bunch is sure to ask for seconds. Added to our list of 101+ easy and quick Instant Pot recipes. (affiliate links present, originally published 8/18) School is back in session and busy is probably an understatement if I were to describe your household right now huh?? No, I didn’t look into your window but I’m right there with you with 3 girls in 3 different schools. With band practice, mountain biking clubs, and gymnastics once a week, we all need a few go to meals in our pocket when things get chaotic. Instant Pot Baked Potatoes And they are!! In just about 30 minutes you’ll have a high protein, creamy filled chicken breast with taters that everyone will love. You can see just how delicious these are below. You will need a Ninja Foodi or Cosori hot air machine to make this second part of this dish if you want to make both. You’re going to follow our air fryer stuffed chicken breast recipe to make this part. In the printable recipe card below it will explain the tater part. Ok so they aren’t just for dinner....my husband and I (who work from home) will pop these in the oven for lunch too! You don’t have to wrap them in bacon, or include the jalapeno inside for heat. Omit one or both but leave the cream cheese so it’s stuffed with goodness all the way through. BUT.....when I’m making these Instant Pot baked potatoes and chicken I can have everything done in less than 40 minutes and we can head out to our next commitment. I love baked potatoes as a side dish because they’re inexpensive. I can find them anywhere, and well we do live in Idaho so there’s that..... ☺ Ninja Foodi Baked Potatoes What’s better is they last quite a long time on my countertop. If you want something really fast you can instead follow our air fryer frozen chicken tenders instructions, kids love those too with a few dips. On those days when I forgot to hit the store (that happens a lot), these are always a life saver. This is what you’re going to need to make these babies. What I do is pop my potatoes into the pressure cooker and get those going. Then prepare the breasts and cook those right around the same time. That way once the meat is done and resting you can pop in your taters just to crisp the skins. 400 degrees for about 5 minutes should do it for that part. Sprinkle some olive oil and Kosher salt on the outsides before you close the basket for extra goodness. What I like to do so I have everything I need on hand at all times is to load up when everything is on sale and freezeze it. That is right, I’ll get loads of bacon and put those into our deep freeze and pull one out in the morning so it’s defrosted by that afternoon. We have a deep freezer in the garage, one in the fridge inside the house, another on top of our fridge for drinks, which means we have lots of room for stocking up! Then pick up your potatoes (small potatoes or medium size is best) and you’re set. It’s that easy! Time needed: 20 minutes. Pressure Cooker Baked Potatoes Prepare Scrub the potatoes and then pierce with a fork all the way around each one. Rub salt on the outside of the skins Put a trivet inside your pressure cooker with 1.5 c. water, make sure water doesn’t touch trivet itself.Place 4-5 potatoes inside your pressure cooker.

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