

INSTANT POT

HARD BOILED EGGS

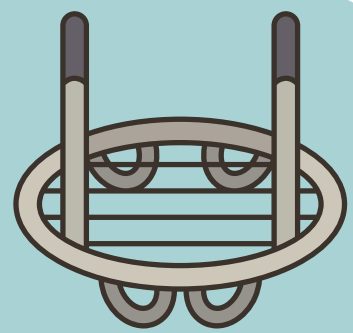
1. COLD WATER

Put 1 cup of cold water into the inner pot of your Instant Pot if it's a 6-quart one, or 1.5 cups if it's an 8-quart size.



2. STEAM RACK

Add the egg or steam rack, then carefully place as many eggs as you want onto the rack.



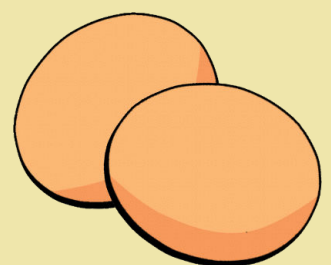
3. SEAL THE LID

Cover the pressure cooker with the lid, seal the valve, and set it to cook for 5 minutes on high pressure.



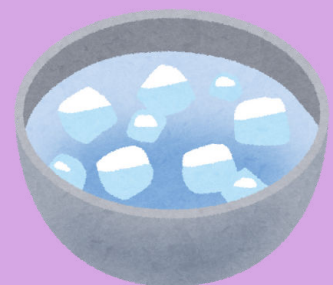
4. REMOVE EGGS

Once the cooking time is up, wait for 5 minutes for the pressure to release naturally. After that, do a quick release and carefully take out the eggs from the Instant Pot with tongs.



5. ICE BATH

Place the eggs in a bowl of ice water. Let the eggs sit in the ice water for at least 5 minutes.



6. PEEL EGGS

Finally, remove the eggs from the ice water bath and peel them under cold running water.

