

Instant Pot Potato Soup

BEST Instant Pot Potato Soup Recipe! This loaded baked potato soup is a quick and easy dinner that only takes 10 minutes to cook in a pressure cooker.



Course: Main Course Cuisine: American

Keyword: dinner, instant pot, potato, pressure cooker, soup Prep Time: 20 minutes

Cook Time: 10 minutes 0 minutes Total Time: 25 minutes Servings: 10

Calories: 276kcal Author: [Amy Locurto](#)

Ingredients

- 5 pound bag of potatoes, peeled
- 1 large shallot minced (or 3 tablespoons minced onion)
- 6 cups chicken broth
- 4 tablespoons butter
- 1/3 cup softened cream cheese
- 1/3 cup sour cream
- 2 cups shredded cheddar cheese
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1-2 cups milk depending on how thin you want your soup
- 1/2 cup real bacon bits heated (optional)
- 1 green onion chopped for garnish optional



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Instructions

1. Cut each potato in half and then half again making 4 pieces, add to the pot.
2. Add the minced shallots and pour enough chicken broth in the pot to cover the

potatoes.

3. Seal the Instant Pot lid and cook on manual or soup setting for 10 minutes. (plan for 5-10 minutes for the Instant Pot to pre-heat)
4. Once the timer goes off, turn the valve from sealing to venting to release the pressure.
5. Remove the lid and gently mash the potatoes with a potato masher or large fork. You can also cut through them with a knife for chunkier pieces of potatoes.
6. Add butter, cream cheese, sour cream, cheddar cheese, salt and pepper, and blend to the consistency you like best.
7. Add milk to the soup and stir enough in until you get your desired soup thickness.
8. Add more salt and pepper if needed.
9. Add bacon bits to a small glass bowl and heat in the microwave for 30-60 seconds until crunchy.
10. Mix all of bacon bits into the potato soup, or use as a topping.
11. Serve with the toppings of your choice.

Notes

Note on Cook Time: Your pressure cooker will take some time to pre-heat, just like an oven. This time varies by brand, expect an additional 5-10 minutes before the soup starts to pressure cook.

Crock Pot Directions: If making in your slow-cooker, cook on low for 5-6 hours.

Did your soup come out too thin? Here are some options for you:

1. Let it simmer with the Instant Pot lid off for 10-15 minutes by clicking the "keep warm" button. This soup often gets thicker as it rests without the added condensation from the lid being on the pot.
2. Add a starch to thicken the soup. Use flour or cornstarch - either will work.

Scoop a large spoonful of soup and place into a small bowl. Whisk 1 tablespoon of starch into the bowl until mixed well. Whisking prevents clumping and helps it dissolve into the soup evenly. Add this mixture back into the soup and wait a few minutes to see how thick the soup becomes. If you want the soup thicker, repeat the process until you get the desired thickness.



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Nutrition

Serving: 1serving | Calories: 276kcal | Carbohydrates: 24g | Protein: 10g | Fat: 15g | Saturated Fat: 9g | Cholesterol: 45mg | Sodium: 815mg | Potassium: 698mg | Fiber: 1g | Sugar: 2g | Vitamin A: 480IU | Vitamin C: 16.7mg | Calcium: 237mg | Iron: 1.5mg

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