
Insta-cooker Bacon Cheeseburger Soup With Potatoes

4 portions

1 lb lean ground beef
1 cup diced yellow onion
2 cups water
3 cups frozen diced hash
brown potatoes
10.5 oz condensed cheddar
cheese soup
10.5 oz condensed cream of
bacon soup
1 tbsp onion powder
1 tbsp garlic powder
1 tsp salt
1 tsp pepper
2 cups heavy cream
1 bunch green onions,
chopped
2 cups shredded triple
cheddar cheese blend
1 cup real bacon bits

- ➊ Set Instant Pot to Saute Less for 7 minutes.
- ➋ Add a dab of margarine or butter to the pot.
- ➌ Add the ground beef and diced onions to the pot.
- ➍ Crumble the ground beef well as it's cooking.
- ➎ When the Instant Pot turns off, the ground beef will still be slightly pink.
- ➏ Add the water to the pot.
- ➐ Add the frozen diced potatoes to the pot and spread them out evenly.
- ➑ Add the cheddar cheese soup, cream of bacon soup, onion powder, garlic powder, salt and pepper to the pot. Do not stir!
- ➒ Place the lid on the Instant Pot, turn the steam release handle to the sealing position and set the Instant Pot to Pressure Cook High for 1 minute.
- ➓ When the Instant Pot is done cooking, immediately turn the steam release handle to the venting position and perform a quick release.
- ➔ Remove the lid, stir the contents well and set the Instant Pot to Saute Less for 7 minutes.
- ➕ Add the heavy cream, chopped green onions, shredded cheddar cheese and bacon bits to the pot.
- ➖ Stir well.
- ➗ Leave the soup to continue cooking, stirring occasionally, until the Instant Pot turns off.
- ➘ Ladle the soup into bowls and sprinkle with shredded cheddar before serving.