

Instant Pot Crispy Potatoes

Ingredients

- 450 g potatoes peeled and cut into uniform 1" cubes
- 2 tablespoons ghee
- Salt
- Black pepper

Method

1. Add 1/2 cup of water to the cooking insert of an Instant Pot.
2. Dump in the potatoes.
3. Cook in Instant Pot for 5 minutes under high pressure.
4. When the potatoes are done cooking, turn off the Instant Pot and let the pressure release naturally (~10 minutes). Instant Pot users can manually release the pressure at the 10 minute mark if the pressure hasn't completely dropped by then.
5. You can fry the cooked potatoes right away or refrigerate them in a covered container for up to a week.
6. Melt the ghee or butter over medium high heat in a large skillet. Once it starts sputtering, carefully add the potatoes to the pan.
7. Season generously with salt and pepper.
8. Leave the potatoes undisturbed for 1 minute before flipping to brown the other side for an additional minute.