

# Instant Pot Baked Potatoes

## INGREDIENTS

For the potatoes

- 1 c. water
- 6 russet potatoes

For the toppings

- Butter, softened
- Chopped cooked bacon
- Shredded cheddar
- Shredded white cheddar
- Canned chili, warmed
- Cooked ground beef
- Sliced olives
- Sliced jalapeños
- Sour cream
- Freshly chopped chives
- Thinly sliced green onions
- Chopped cherry tomatoes
- Diced red onion
- Black beans, rinsed and drained
- Diced avocado
- Chopped artichoke hearts
- Frozen spinach, defrosted and drained

## DIRECTIONS

1. Place trivet inside Instant Pot and pour in water. Place potatoes on top of trivet and lock lid. Set to Pressure Cook on High for 14 minutes.
2. Let Instant Pot release naturally, then unlock lid and remove potatoes.
3. Slice potatoes open and fluff insides with a fork. Serve with desired toppings.

# Greek Shrimp

## INGREDIENTS

- 3 tbsp. butter
- 1 red bell pepper, chopped
- 3 cloves garlic, minced
- 1 c. cherry tomatoes, halved
- 1/2 c. kalamata olives, sliced
- 1 lb. shrimp, peeled and deveined
- 1 tbsp. dried oregano
- Kosher salt
- Freshly ground black pepper
- Pinch crushed red pepper flakes
- 2 Persian cucumbers, sliced into half moons
- 2 tbsp. freshly chopped dill

- 1/2 c. crumbled feta
- Butterhead lettuce, for serving (optional)

## **DIRECTIONS**

1. In a large skillet over medium heat, melt butter. Add bell pepper, tomatoes, and olives and cook until peppers are soft and tomatoes are beginning to burst, 5 minutes. Add garlic and cook until fragrant, 1 minute more.
2. Add shrimp and cook until shrimp is no longer pink, another 3 minutes. Season with oregano, salt, pepper, and a pinch of red pepper flakes. Turn off heat, then add cucumbers and dill and toss to combine.
3. Garnish with feta, and serve in lettuce cups if desired.

## **Cheesy Bacon Ranch Chicken**

### **INGREDIENTS**

- 4 slices thick-cut bacon
- 4 boneless skinless chicken breasts (about 1 3/4 lbs.)
- Kosher salt
- Freshly ground black pepper
- 2 tsp. ranch seasoning
- 1 1/2 c. shredded mozzarella
- Chopped chives, for garnish

### **DIRECTIONS**

1. In a large skillet over medium heat, cook bacon, flipping once, until crispy, about 8 minutes. Transfer to a paper towel-lined plate. Drain all but 2 tablespoons of bacon fat from the skillet.
2. Season chicken with salt and pepper. Return skillet to medium-high heat, add chicken and cook until golden and just cooked through, about 6 minutes per side.
3. Reduce heat to medium and sprinkle chicken with ranch seasoning and top with mozzarella. Cover the skillet and cook, until cheese is melted and bubbly, about 5 minutes.
4. Crumble and sprinkle bacon and chives on top before serving.

## **Pear and Pistachio Guacamole**

### **INGREDIENTS**

- 3 Hass avocados, halved, pitted and cubed
- 2 firm ripe Seckel pears or 1 large Anjou pear, cored and finely diced
- 2 tablespoons chopped fresh cilantro
- 1 1/2 tablespoons fresh lime juice
- 3/4 teaspoon ground coriander
- 1 clove garlic, finely chopped
- 1 small jalapeno, minced with some seeds
- Freshly ground black pepper
- 3 tablespoons chopped roasted pistachios
- Lime wedges, for serving
- Blue corn tortilla chips, for serving

## **DIRECTIONS**

1. Toss together the avocados and pears in a medium bowl. Stir in the cilantro, lime juice, coriander, 1/2 teaspoon salt, the garlic and jalapenos until combined. Add additional salt and pepper to taste.
2. Transfer to a serving bowl, sprinkle with the pistachios and serve with lime wedges and blue corn tortilla chips.