

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.