



Instant Pot Egg Loaf



The Instant Pot Egg Loaf is a speedy and efficient way to hard cook several eggs at once, and not have to peel them! This recipe makes an egg "Loaf" that you can just chop up when it is done cooking! Making a pressure cooker egg loaf is so easy!

Course Breakfast, Brunch
Cuisine American
Keyword egg loaf in the pressure cooker

Prep Time 15 minutes
Cook Time 5 minutes
Total Time 27 minutes

Servings 4 - 6
Calories 78 kcal
Author Sandy Clifton

Ingredients

- 1 1/2 cups Water (for the pressure cooker) Use 2 cups for an 8+ qt. size
- 8 - 10 Eggs (if using more eggs, increase cook time by a minute to three)

Tools

- 6" or 7" Metal Pan or Oven Safe Dish* (See Note)
- Metal Trivet/Rack with Handles (or without, but you will need oven or silicone mitts)
- Electric Pressure Cooker

Instructions

1. Add the water to the inner liner pot.
2. Spray the oven safe dish with nonstick cooking spray.
3. Crack the eggs into the oven safe dish.
4. Set the dish on the trivet/rack, grasp the handles, and carefully lower it into the pressure cooker's inner liner pot.
5. Close the lid and set the steam release knob to the Sealing position.
6. Press the Pressure Cook/Manual button or dial, and then the +/- button or dial to select 5 minutes if using a 7" pan* (6 minutes if using 6" pan). Use High Pressure. If they don't fully cook in the time given, just put the lid back on and let them finish cooking in the residual heat.
7. When the cooking cycle has finished, let the pot sit undisturbed for 2 minutes. Then turn the knob to the Venting position to quick release the remaining steam/pressure.
8. When the pin in the lid drops down, open the lid.
9. Use oven mitts (I like the silicone ones) to grasp the handles and carefully lift the pan out of the pressure cooker.
10. Invert the pan onto a cutting board to remove the egg loaf, and let the egg loaf cool.
11. Chop the egg loaf up to desired size and use in egg salad, potato salad, or other recipes!

Recipe Notes

Cooking time may be longer with thicker glass dishes, and with smaller diameter dishes, as the egg loaf will be thicker.

High altitudes may also need you to cook longer. Add 5% for every 1000' above 2000' (for example, 3000' add 5%, 4000' add 10%, 5000' add 15%, etc.)



Food Lion
1030 N Rogers Ln Ste 125
RALEIGH, NC 27610



**Hellmann's
Mayonnaise
Dressing With Olive
Oil 30 Oz**
\$3.99 for 1 item -
expires in 4 days

Delicious Egg Salad for Sandwiches



Prep	Cook	Ready In
10 m	15 m	35 m

Recipe By: wifeyluvs2cook

"This is a wonderful-tasting egg salad sandwich that you will definitely devour. It's really good on rye."

Ingredients

8 eggs	1/4 cup chopped green onion
1/2 cup mayonnaise	salt and pepper to taste
1 teaspoon prepared yellow mustard	1/4 teaspoon paprika

Directions

- 1 Place egg in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
- 2 Place the chopped eggs in a bowl, and stir in the mayonnaise, mustard and green onion. Season with salt, pepper and paprika. Stir and serve on your favorite bread or crackers.

ALL RIGHTS RESERVED © 2019 Allrecipes.com
Printed From Allrecipes.com 7/19/2019

Food.

EASY EGG SALAD

Recipe by AltoRose

This is a basic egg salad I've made for years. I like it just as it is, but you can customize it by adding in chopped onion, tomatoes, relish or whatever you like.

READY IN: 25mins

SERVES: 4

UNITS: US



INGREDIENTS

- 6 large eggs
- ¼ cup mayonnaise
- 1 tablespoon mustard
- salt and pepper

BUY INGREDIENTS ONLINE

\$0.19 per serving

27604, Raleigh, North Carolina [CHANGE](#)

[ADD TO](#)

[CART](#)

CREATE A SHOPPING LIST

[VIEW LIST](#)

Share your list or take it in-store



[ADD TO SHOPPING LIST](#)

Powered by Whisk.com

DIRECTIONS

Place eggs in a pot and add enough water to cover eggs by at least one inch.

Quickly bring the water to a boil, then remove from heat and let the eggs sit in the hot water for 15 minutes.

Remove eggs from hot water and immediately place them in a bowl filled with ice until they're cooled completely.

Peel the cooled eggs and dice or mash them.

Mix together mayonnaise and mustard; combine with the eggs.

Add salt and pepper to taste.

Refrigerate for at least an hour to allow the flavors to combine.