

instant pot homestyle vegetables



4.7 from 3 reviews



Prep Time: 10 minutes Cook Time: 5 minutes plus 5 minute NPR Yield: 6 servings

DESCRIPTION

A big pot of red potatoes, carrots and green beans steamed in your Instant Pot in a few minutes. These vegetables make a perfect side dish to a chicken, fish or beef dinner.

INGREDIENTS

SCALE

- 1 cup water or vegetable broth
- 1/2 lb whole peeled carrots, cut into large pieces
- 1 lb fresh green beans, trimmed
- 1 1/2 lbs red potatoes, cut in half (if they are medium sized potatoes, if they are baby potatoes then don't cut them at all)

INSTRUCTIONS

- 1 Pour water or broth into the bottom of your Instant Pot. Place [steamer basket](#)* into the Instant Pot. Fill steamer basket with



prepared potatoes, carrots and green beans. I like to put the potatoes on the bottom.

- 2 Cover the Instant Pot and secure the lid. Make sure valve is set to "sealing." Set the manual/pressure cook button to 5 minutes. When the timer beeps indicating the time is up let the pot sit for 5 additional minutes if you want the vegetables a little more soft. If you like the vegetables less soft then perform a quick release. Then move the valve to venting.
- 3 Open the pot and serve vegetables. We like to put a little butter on our veggies and some salt and pepper. You can season with whatever fancy seasonings you like!

NOTES

I used my 6 quart [Instant Pot Duo 60 7 in 1](#)*.

You can use baby carrots instead of whole carrots.

I haven't made this particular recipe in the slow cooker yet, but you totally could. I would add all ingredients to the slow cooker and cook on low for 4 hours.



Category: Side Dish

Method: Instant Pot

NUTRITION

Calories: 122 *Sugar:* 4 g *Sodium:* 39 mg *Fat:* 0 g *Carbohydrates:* 26 g *Protein:* 4 g

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