

# Hard Boiled eggs in the Instant Pot

## Ingredients:

- Pasture raised eggs (see [how easy it is already?](#))
- 1 cup water

1. Plug in your [Instant Pot](#)
2. Pour one cup water in the bottom of the stainless bowl
3. Place in a stainless strainer/steamer basket (there is one that comes with the IP or you can use one like [this](#))
4. Place your desired number of eggs on top of the opened steamer basket
5. Put the lid on
6. Power on and press the MANUAL button
7. With the “-” button adjust it to 8 minutes on the display
8. Close and lock the lid and make sure the vent on top is closed
9. Let the IP do it’s magic and then do the quick release valve
10. Let cool slightly and vent completely before opening lid
11. Transfer eggs to fridge or allow to cool slightly before eating right away