

# Ham and 15 Bean Soup (Slow Cooker or Instant Pot)



This ham and 15 bean soup is a delicious and comforting family favorite, and it is our favorite way to use up leftover ham.

<b>Course</b>	Main Course, Soup
<b>Cuisine</b>	American
<b>Keyword</b>	ham and fifteen bean soup, Instant Pot fifteen bean soup
<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	55 minutes
<b>Total Time</b>	1 hour
<b>Servings</b>	8 servings
<b>Calories</b>	386 kcal
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## Ingredients

- 1 20-ounce pack Hurst dry beans (15 beans soup mix) rinsed, discard the spice packet
- 1 onion diced
- 2 cloves garlic minced
- 2 leaves bay
- 1 Tablespoon fresh thyme or 1.5 teaspoons dried
- 7.5 cups chicken stock homemade or store-bought
- 1 teaspoon hot sauce or more to taste
- 1 lb diced ham can use leftover
- Optional: ham bone if you have one
- salt and pepper to taste

## Instructions

1. Place all ingredients (except salt and pepper) in the slow cooker or Instant Pot.

### SLOW COOKER

1. For the slow cooker, cook in high for about 6 hours, until beans are tender.
2. Salt and pepper, to taste. I always taste the soup before I add salt and pepper. There is already a fair amount of salt in the ham and the broth, so sometimes I don't need it at all.

### INSTANT POT

1. For the Instant Pot, cook on high manual pressure for 40 minutes with natural pressure release (do not use the quick release valve, but let the pressure indicator lower on its own).
2. Salt and pepper, to taste. I always taste the soup before I add salt and pepper. There is already a fair amount of salt in the ham and the broth, so sometimes I don't need it at all.

## Recipe Notes

Soup will thicken as it sits.

Save leftover in the refrigerator for up to a week.

This recipe freezes well for up to three months in an airtight container.

Nutritional information is approximate and was calculated using a recipe nutrition label generator.

