

# pressure cooker poor man's potato soup

Author: Kitschen Cat   Prep Time: 5 mins   Cook Time: 15 mins   Total Time: 20 mins  
Yield: 6-8



## INGREDIENTS

6 cups chicken broth  
6 green onions  
30 oz frozen shredded hash browns  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 cup heavy cream  
1 cup grated cheddar cheese  
\*\*Extra green onions and grated cheddar cheese for topping

## INSTRUCTIONS

- 1 Pour chicken broth into pressure cooker, then add green onions, hash browns, salt and pepper.
- 2 Lock lid and set to high pressure for 5 minutes.
- 3 When time is up, let sit for 5 minutes then release all remaining pressure.
- 4 Turn onto sauté or simmer setting and stir in heavy cream.
- 5 Sprinkle in cheddar cheese, stirring constantly to break up any chunks. Continue stirring until all cheese is melted and soup has thickened up.
- 6 Serve sprinkled with extra cheddar cheese and sliced green onions.

## DID YOU MAKE THIS RECIPE?

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**Find it online:** <https://www.kitschencat.com/pressure-cooker-poor-mans-potato-soup/>

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