

3 EASY STEPS TO STEAMED IN INSTANT POT



Ingredients

- 4 Eggs
- 1 cup Water
- 1/3 tsp Salt
- 1/4 cup Onions
- 1/4 cup Bell peppers
- 2 Scallions
- Splash of milk
- 1/4 tsp Turmeric
- 1/2 tbsp Chilli powder

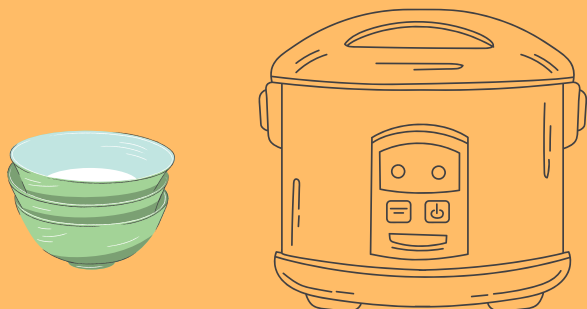


Whisk all the ingredients starting with eggs, add water, veggies and finally seasonings.



Method

- Grease the steam safe bowl and pour the mixture in leaving about a couple of inches on the top.
- Place the bowl on the trivet stand in the Ip and cover it with lid, do not pack it in.



Time and Presets



15 mins



Low Pressure

Manual

Steamed and Served

- Sprinkle with chilli flakes and scallions.
- Season with soy sauce if desired at last.
- Enjoy this steamy spicy eggs.



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