

Perfect Instant Pot Hard Boiled Eggs

Ingredients:

- 1-12 eggs (because sometimes you need just one, and sometimes you need a whole carton)
- 1 cup of water (simple, right?)

1. Prep the Pressure Cooker: Start by pouring water into your Instant Pot.
2. You'll want to fill it just to the steam rack or steamer basket level. ***Remember, the golden rule: never above the steam rack!***
3. Egg Placement: Gently place your eggs on the rack.
4. Seal the Deal: Put the lid on your Instant Pot and make sure it's sealed.
5. Pressure Cook Magic: Set your Instant Pot to the Steam setting for 8 minutes.
6. Quick Release and Chill: Once done, use the Quick Release method to release the pressure. Immediately – and I mean pronto – add ice cubes to the water to stop the cooking process and cool the eggs. This step is key for that perfect peel