



Minestrone Soup

1/2 cup dry red kidney beans, soaked at least 6 hours

1/2 cup dry white beans, soaked at least 6 hours

1 onion, diced

3 garlic cloves, minced

1/2 cup zucchini, diced

1/2 cup green beans, cut in 1" pieces

1 celery stalk, diced

1 carrot, peeled and diced

2 cups Tomato Stock

1 cup Vegetable Stock

1 (14oz) can diced tomatoes

1 TB salt

1 TB Basil Pesto

1 TB Seedy or Nutty Parmesan

2 tsp dried oregano

2 tsp dried basil

1/2 tsp dried parsley

1/2 tsp dried thyme

1/2 tsp black pepper

1. Add soaked beans and 3 cups water to Instant Pot inner pot.
2. Secure lid in place > Turn valve to SEALING > Press MANUAL > Press MINUS sign to modify time to 8 minutes > After 10 seconds display will read ON
3. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you
4. Drain beans into a bowl. Discard cooking liquid or reserve for other purposes. Rinse inner pot and add back to pot.
5. Press SAUTÉ. Add onion and sauté until softened. Add garlic and sauté 1 more minute. Add all remaining ingredients including previously cooked beans.
6. Press CANCEL to stop SAUTÉ function > Secure lid in place > Turn valve to SEALING > Select MANUAL or PRESSURE COOK > Adjust time to 5 minutes > After 10 seconds display will read ON
7. When time has lapsed > QUICK RELEASE pressure by turning valve to VENTING > Remove lid away from you