

Instant Pot Clam Chowder⁶



Servings: 6

*1/2 pound good quality thick sliced
bacon chopped*

*3 cans minced clams (6.5 ounce) juice
reserved*

*Reserved Clam juice, to measure 2
cups (add water if what comes from
the can isn't enough)*

1/2 stick butter (4 Tablespoons)

4 stalks celery, chopped

1 medium sized onion, chopped

*1 1/2 pounds Yukon Potatoes, cut
into bite sized pieces*

*2 sprigs fresh oregano, roughly
chopped*

3 cloves garlic, minced

*1 teaspoon salt, freshly cracked black
pepper, to taste*

1 1/2 cups heavy cream

*Freshly chopped chives and bacon bits
for serving*

Pour the clams into a strainer over a bowl and reserve the clam juice.

Turn your pressure cooker on the sauté setting. Cook your bacon until the fat is rendered out, but the bacon isn't crispy.

Add in the butter, fresh chopped oregano, onion and celery, and garlic, continue sautéing until the onion is translucent. Stir often.

Add in potatoes. Next, add in the 2 cups of clam juice, salt and freshly cracked pepper.

Lock the lid on your Instant Pot. Turn steam release to seal. Change setting from sauté to Cook/Manual, and set the timer for 5 minutes.

When it's done, let pot rest for 3 minutes, undisturbed. Then use the quick release feature to let out the steam. When pressure is gone, release the lid and using a potato masher, mash your veggies/potatoes up to your desired consistency.

Turn the warming feature on and add in the minced clams and heavy cream. Stir and heat through.

Serve with freshly chopped chives and bacon bits on top.

Per Serving (excluding unknown items): 215 Calories; 22g Fat (87.9% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 456mg Sodium; 3g Total Sugars; 1mcg Vitamin D; 75mg Calcium; trace Iron; 242mg Potassium; 54mg Phosphorus. Exchanges: .