

# EASY BEAN SOUP

Pressure Cooker Setting: BEANS/LENTILS

4TH

## INGREDIENTS:

PLACE

2 c. dried navy or pinto beans

2 c. water

2 c. chicken broth

½ c. celery, diced

1 c. carrots, diced

1c

½ tsp. salt

1 tsp. pepper

2 c. ham

- Add all ingredients to pressure cooker.
- Stir to combine.
- Lock lid on cooker, and select setting **BEANS/LENTILS**, cook for 1 hour. Beans should be soft when done.
- Release the pressure, and scoop 1 ½ cup of beans with liquid into a blender. Blend until smooth.
- Pour blended mixture back into the pressure cooker, and stir to combine.
- Serve soup with a side of toasted bread or corn bread.

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