



Noreen's Kitchen

Pressure Cooker

Hamburger Macaroni Soup

Ingredients

1 pound ground beef	1 cup onion, chopped
4 cups beef stock	1 cup celery, chopped
1, 28 ounce can diced tomatoes	3 cloves garlic, minced
2 cups sliced Crimini mushrooms	2 teaspoons Italian seasoning
2 cups mixed frozen vegetable blend	2 cups elbow macaroni

Step by Step Instructions

NOTE: I used a Power Pressure Cooker XL, 6 quart, electric pressure cooker to make this recipe in my video. The settings described are for that make and model of appliance. If you have a different brand of electric pressure cooker you will want to refer to the manufacturer's instruction manual to determine settings and cooking times best suited for your particular machine.

Pre heat the pressure cooker by selecting the "chicken and meat" button and allowing the vessel to come up to temperature for about 5 minutes.

Brown the ground beef until there is no pink left and no water remains in the bottom of the cooking vessel.

Add in the rest of the ingredients and give everything a good stir.

Place the lid on the pressure cooker being sure that the release valve is set the pressure setting.

Clear the display by hitting the Warm/Cancel button and select the soups and stews button. The default time for this selection will be 10 minutes. At this amount of time the macaroni will be very soft but not mushy. If you like your macaroni a bit more "al dente" then you should adjust the cooking time to 6 or 8 minutes.

When the pressure cooker beeps and the cooking time has expired, you will want to quick release the pressure. This will ensure you do not over cook the macaroni. Do this by turning the pressure valve from pressure to steam release. I like to place a towel over the steam to avoid a bunch of condensation on my cabinets.

When all the steam has released and the pressure has come down, only then will the lid unlock. Open up the pressure cooker and give your soup a stir. You may want to let this sit for 10 minutes because it is volcano hot!