

Instant Pot French Onion & White Bean Soup, Gruyère Toasts

PREP TIME:

10 minutes

COOKING TIME:

26 minutes total

SERVES:

6

INGREDIENTS:

3 tbsp butter or olive oil

8 cups / 4 medium onions, thin half moon slices (1/3 cm)

2 tsp / 4 cloves garlic, minced

1 Coq Au Vin Blend

1/2 tsp salt

1 tsp sugar

2 x 14 oz can Cannellini Beans, rinsed and drained

6 cups beef broth

Gruyère Toasts:

1 bagette sliced

6 oz Gruyère cheese, shaved

PREPARE:

heat oil in the Instant Pot on sauté function medium and sauté onion and garlic for 5 minutes

turn off the sauté function and stir in the Coq au Vin blend, salt, sugar, cannellini beans, beef broth

secure the Instant Pot lid and turn the pressure valve to Sealing

press the Manual / Pressure button and adjust the cook time to 6 minutes (it will take 15 minutes to come up to pressure) and allow to cook

leave to NPR for 5 minutes

while waiting for NPR, heat your broiler

top the baguette slices with the Gruyère cheese, and broil until bubbling and golden

then turn the dial to Venting and use Quick Pressure Release

spoon the soup into bowls and top with the Gruyère toasts

