

# Instant Pot Zuppa Toscana

1. Set Instant Pot to sauté mode and when ready add in avocado oil and sausage
2. When sausage is almost cooked through, add in onion and garlic and sauté for about 3 more minutes
3. Turn off sauté mode and add in chicken broth, potatoes and Italian seasoning
4. Place lid on Instant pot and make sure nozzle is set to "seal"
5. Set Instant Pot to pressure cook on high for 10 minutes
6. When finished, flick sealing nozzle to vent for quick pressure release. Make sure to use a spatula to avoid hot steam!
7. Once steam is released, open pot and stir in coconut milk and kale
8. Divide into bowls and top with parsley, red pepper flakes and crumbled bacon if desired.

Recipe from:

<https://beautyandthebenchpress.com/instant-pot-zuppa-toscana/>  
#tasty-recipes-4584

Total Time: 18 minutes