

Easiest Boiled Eggs Ever

Ingredients:

- Eggs (however many you can fit in your power pressure cooker)
- 1 1/2 c. water

Directions:

Place the rack in your cooker.

Carefully place the eggs on the rack.

Add the water to the pot.

Cover with the lid, make sure the steam valve is closed.

Set the Rice mode to 6 minutes.

Walk away.

I usually let mine cool down until the steam releases on its own.

For super-easy peeling, I have a bowl of ice water ready to put the eggs in.

Let them sit in the ice water for 5-10 minutes and then peel.

Eat them as is or use in your favorite recipe.