INSTANT POT CREAMY BACON BRUSSELS SPROUTS

1 lb. Brussels sprouts

¾ cup chicken broth

2 cloves garlic, minced

1 tsp. butter

¼ tsp. pepper

4 oz. cream cheese

4 slices thick cut bacon, cooked, chopped

1/3 -1/2 cup Parmesan cheese, grated

1. Trim the ends of the Brussels sprouts. Add them to the inner liner pot of the pressure cooker.

2. Add the chicken broth, garlic, butter, pepper, and cream cheese.

3. Close the lid and set the steam release knob to the sealing position.

4. Press the Pressure Cook/Manual button or dial, then the +/- button to select 2 minutes (3 minutes for a softer result). The pot will take a few minutes to come to pressure.

5. When the cooking cycle has finished, turn the steam release knob to the Venting position to do a Quick Release of the steam/pressure.

6. When the pin in the lid drops down, open the lid and stir the Brussels sprouts until the cream cheese is smooth. Add the Parmesan and stir well. Add the bacon and mix it in.

Serves 5