

Simple and Tasty Ways to Cook Eggs in an Instant Pot

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★★★★☆ 14 Recipe Ratings

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Last Updated: September 16, 2021

Your Instant Pot can be used for tons of recipes—why not add eggs to that list? You can cook up a batch of hard boiled eggs at the perfect softness, or whip up some scrambled eggs to enjoy for breakfast. Try out both recipes to see which you like more and find out just what your Instant Pot can do.

Things You'll Need

■ Cooking and Cooling

- ☐ Instant Pot
- ☐ Steamer basket
- ☐ Slotted spoon
- ☐ Large bowl

■ Scrambled Eggs

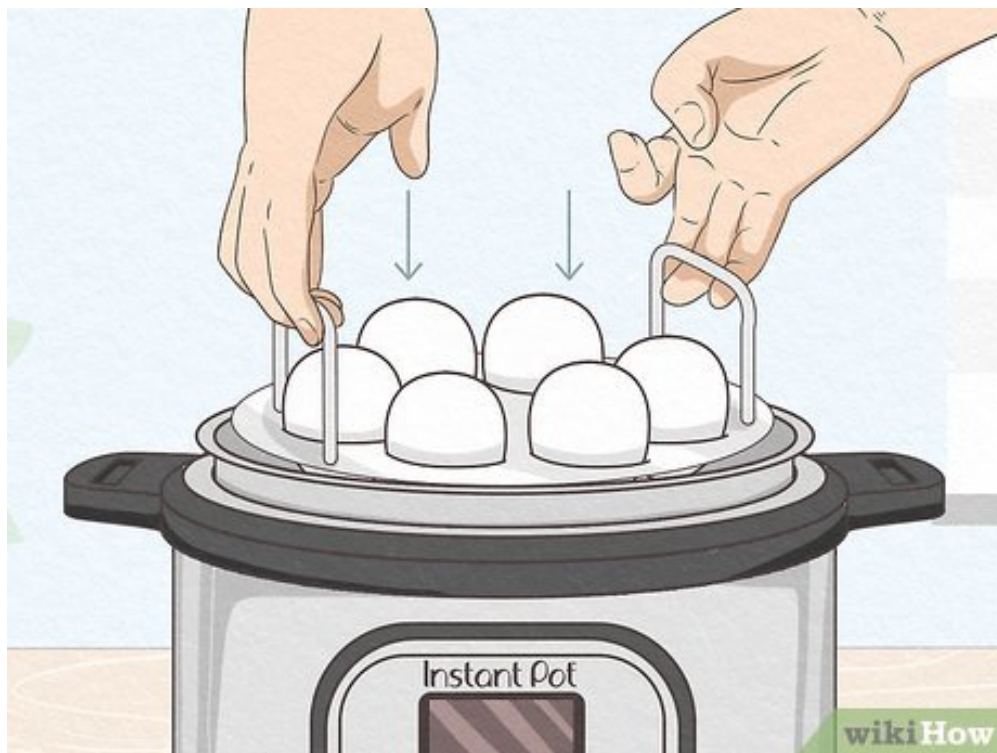
- ☐ Bowl
- ☐ Instant Pot
- ☐ Whisk or fork
- ☐ Spatula or wooden spoon

Method 1 of 2: Hard Boiled Eggs



1 **Pour 1 c (240 mL) of water into the Instant Pot.** You're basically steaming these eggs, so you don't need much water at all. Make sure the steamer basket is inside of your pot before you start.^[1]

- The steamer basket looks like a small metal colander that fits in the bottom of your Instant Pot.
- Adding too much water can make your Instant Pot too pressurized and overcook your eggs. Stick to 1 c (240 mL) of water for perfectly hard boiled eggs.



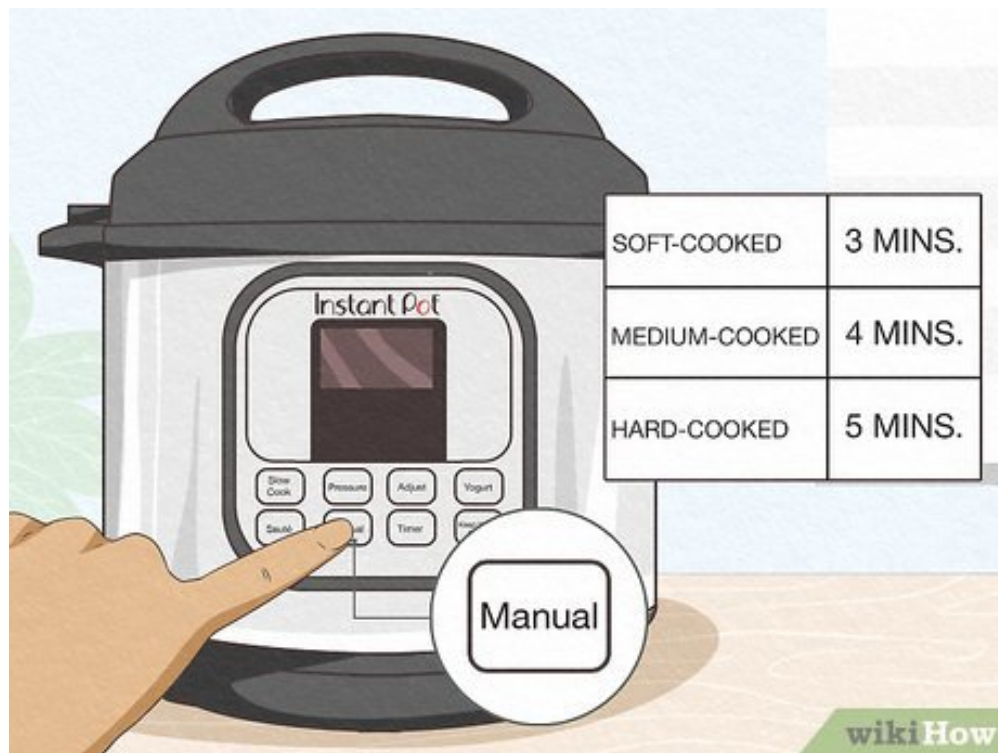
2 Put 1 to 6 eggs into the steamer basket. Carefully arrange your eggs so they don't fall on top of each other in the pot. Try to space them out so they're all in a single layer and get steamed evenly.[2]

- If your Instant Pot is large enough, you can put up to 12 eggs in the bottom. Just make sure they're all in a single layer!



3 Set the lid on the pot and close the pressure-release valve. Make sure the lid fits snugly on top of the Instant Pot by twisting it sideways until you hear a click. Slide the knob on the top of the pot from "venting" to "sealing" to make sure it's airtight.[3]

- Your pot may also sing a little jingle as it locks into place.



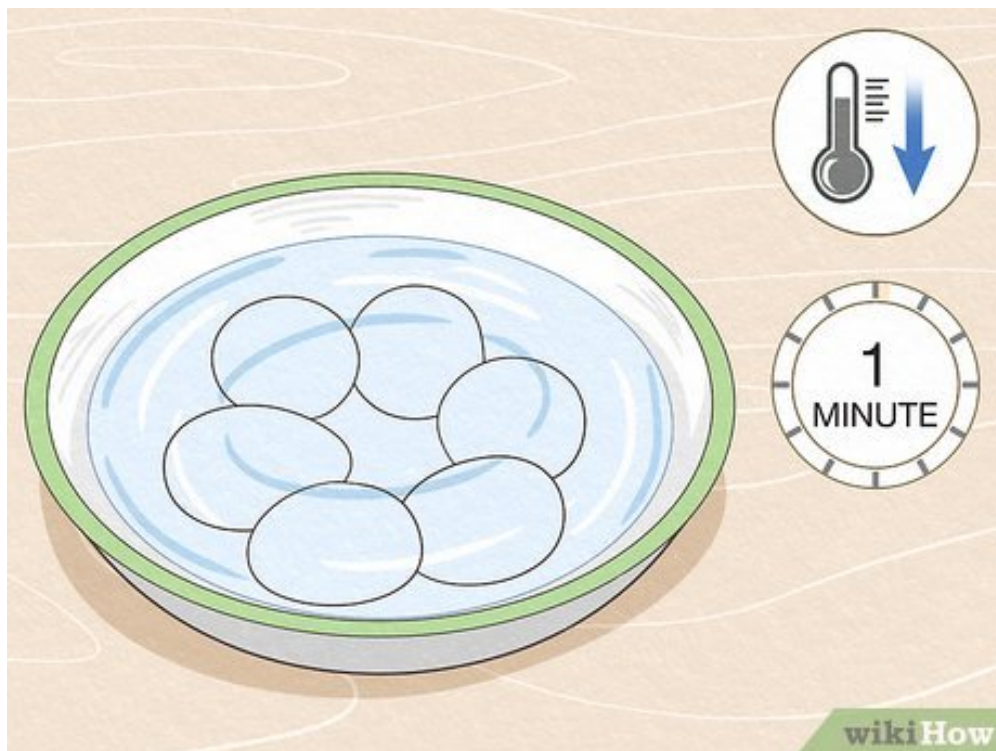
4 Select manual and cook on low pressure for 3 to 5 minutes. Press the “manual” button on the front of the Instant Pot, then enter your time limit. For soft-cooked eggs, cook them for 3 minutes; for medium-cooked eggs, cook them for 4 minutes; for hard-cooked eggs, cook them for 5 minutes. Once you enter in your time limit, the screen will switch to “On” and then start counting down to lock the lid in place.^[4]

- Soft-cooked eggs are great for adding to ramen or noodle soup.
- Medium-cooked eggs are great to eat on their own for a hit of protein.
- Hard-cooked eggs are perfect for making deviled eggs.



5 Wait for a natural release. When the timer runs out, the Instant Pot will start naturally releasing its pressure so you can safely open the lid. Wait for the pot to release its pressure naturally (you may have to wait up to 15 minutes) before you take the lid off your eggs.^[5]

- The natural pressure release will continue to gently cook the eggs until the yolks are soft and perfect.
- You can tell the natural release is done when the pin is down and you can turn the lid to unlock it.
- If the pin is still up after 15 minutes, turn the knob from “sealing” to “venting” to release the rest of the pressure.



6 Place the eggs in a bowl of cool water for 1 minute. Fill a large bowl with cold water from your tap, then use a slotted spoon to set the eggs in the bowl. Wait for about 1 minute to make the eggs stop cooking so their yolks don't get overdone.^[6]

- If you want to store your eggs, put them in an airtight container in the fridge for up to 5 days (they might make your fridge a little smelly).

Method
2

Method 2 of 2: Scrambled Eggs



1 Break 2 to 3 eggs into a bowl. You can make as many eggs as you'd like at one time. If you're just making them for yourself, stick to 2 or 3 for a perfect serving for one person.^[7]

- You can also add chopped onions and mushrooms if you'd like to make your eggs a little more nutrient-packed!



2 Whisk the eggs together and add milk, salt, and pepper. Pour 4 tablespoons (59 mL) of milk, a pinch of salt, and a pinch of black pepper into your bowl. Grab a whisk or a fork and stir your mixture together until it's frothy and smooth.^[8]

- Adding milk will make your eggs more light and fluffy.



3 Set your Instant Pot to the “saute” function. It's the very last button on the left side of the screen. Press this button to start warming up your Instant Pot to get it ready for your eggs.^[9]

- The saute function acts exactly like a burner on your stove top. It will heat up evenly so you can cook eggs, meat, and vegetables on it.



4 Add 2 tbsp (28 g) to the bottom of the Instant Pot. This is to grease the bottom so your eggs don't stick. Use a wooden spoon to spread the butter around and coat the entire bottom of the pot.^[10]

- The butter might sizzle a little bit when you drop it in, but that's normal!



5 Pour the eggs in when the butter is melted. Grab your egg mixture and slowly pour the whole thing into the bottom of your pot. Your mixture may sizzle a bit as it hits the pot, but that's just because it's warm!^[11]

- Keep the lid of the pot open the whole time that you're cooking.



6 Lift and fold the eggs until they're fully cooked. Grab a wooden spoon or a spatula and use it to gently lift the eggs from the side and fold them back on top of each other. Keep doing this until there isn't any liquid left in your eggs, then scoop them out of the pot with a spatula.^[12]

- Scrambled eggs cook fairly quickly, so you should only have to wait for about 5 minutes until they're done.



Tips

- Hard boiled eggs are a great practice recipe to get to know your Instant Pot.

References

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This article was co-authored by wikiHow staff writer, **Hannah Madden**. Hannah Madden is a writer, editor, and artist currently living in Portland, Oregon. In 2018, she graduated from Portland State University with a B.S. in Environmental Studies. Hannah enjoys writing articles about conservation, sustainability, and eco-friendly products. When she isn't writing, you can find Hannah working on hand embroidery projects and listening to music. This article has been viewed 8,508 times.

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Co-authors: **7**

Updated: **September 16, 2021**

Views: **8,508**

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