Instant Pot Manhattan Clam Chowder

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- Adapted from Pressure Luck
- Blue 3 points
- Purple 1 point
- Green 4 points
 - 2 Tbsp light butter
 - 4 slices center cut bacon, diced
 - 1 large onion (chopped)
 - 3 ribs celery (diced)
 - 28 oz canned petite diced tomatoes
 - 18-24 oz canned minced clams, drained and liquid reserved
 - I Tbsp dried parsley
 - 1/2 tsp seasoned salt
 - 1/2 tsp pepper
 - 1 bay leaf
 - 1/2 tsp dried crushed thyme
 - 1/2 tsp Old Bay
 - 1 cup chicken broth or clam base
 - 2 carrots (thinly sliced)
 - 1 pound potatoes (peeled and cubed)
 - 1. Turn Instant Pot to Saute.

- 2. Add butter and let melt. Add celery and onions and cook about 4-5 minutes until they begin to soften.
- 3. Add bacon and cook an additional 4 minutes until bacon begins to crisp.
- Add chicken broth and scrape the bottom of the pot to deglaze it – get up all the little browned bits.
- 5. Add reserved clam juice, but not clams.
- 6. Add in diced tomatoes, all the seasonings and stir well
- 7. Add in potatoes and carrots
- 8. Put lid on and close sealing valve
- 9. Press the pressure cook button and cook on high pressure for 5 minutes.
- 10. Do a quick controlled release when the soup is done cooking.
- 11. Add clams and stir. Let sit 2 minutes so the clams heat through in the hot soup.
- 12. Serve. Makes 8 servings. (I weigh out the entire batch of soup in grams and divide by 8 to figure out how much soup is in each serving. Each serving is approximately 1 1/2 cups of soup