

INSTANT POT TURNIP GREENS AND HAM



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Oil	1 tsp	Fine sea salt	¾ tsp
Diced ham	½ lb	Freshly ground black pepper	½ tsp
Turnip greens (cleaned, trimmed, chopped)	8 cups	Onion powder	1 tsp
		Water or low-sodium broth	1 cup



PREPARATION

- ☛ Set the Instant Pot to Sauté mode. Add oil and diced ham. Cook 2–3 minutes until lightly browned.
- ☛ Add turnip greens to the pot, pressing them down gently to fit.
- ☛ Season with salt, black pepper, and onion powder.
- ☛ Pour in water or broth. Stir lightly.
- ☛ Secure the lid and set to Pressure Cook (High) for 10 minutes.
- ☛ Allow a natural pressure release for 5 minutes, then carefully quick-release remaining pressure.
- ☛ Open the lid, stir well, and serve warm.