

# INSTANT POT TURNIP GREENS AND HAM



## SERVING SIZE

4



## INGREDIENTS

### ITEM

Oil  
Diced ham  
Turnip greens (cleaned,  
trimmed, chopped)

### QUANTITY

1 tsp  
½ lb  
8 cups

### ITEM

Fine sea salt  
Freshly ground black pepper  
Onion powder  
Water or low-sodium broth

### QUANTITY

¾ tsp  
½ tsp  
1 tsp  
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.