



[Instant Pot Cream of Mushroom Soup](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 3 Hours 30 Minutes

Serves: 4

Instant Pot Cream of Mushroom Soup Ingredients:

- 2 TBSP Butter
- 1 tsp Garlic, minced
- 1 Shallot, diced
- 6 cups Fresh Mushrooms, diced
- pinch Thyme, dried
- Salt, to taste
- Pepper, to taste
- 4 cups Chicken Broth
- 2 TBSP Cornstarch
- 2 TBSP Cold Water
- 1 cups Sour Cream
- 1 cups Half and Half

Instant Pot Cream of Mushroom Soup Directions:

- Using the sauté function, add the butter, garlic, shallot and mushrooms in the instant pot bowl.
- Sauté for approximately 4 – 5 minutes until the mushrooms have wilted and the shallots are translucent.
- Add the seasonings - thyme, salt, and pepper.
- Add the chicken broth, and press the slow cooker button for 3 hours. Place the lid on the top and leave it to cook.

- Near the end of the cooking time, mix together the cornstarch and water.
- Add the sour cream, half and half, and cornstarch slurry (the cornstarch and water mixture).
- Allow to cook for a further 15 minutes to allow the cream of mushroom soup to thicken slightly.
- Taste again for seasoning, and add more salt and pepper if you wish.