



# Instant Pot Tomato Soup



**Time:** 45 min.

**Difficulty:** Easy

## Ingredients

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- Strained Tomatoes 26.6oz 3 26.46oz Pomi Italian Weekend Trio
- Extra Virgin Olive Oil 1/4 cup
- Fennel seeds, lightly crushed 1 spn
- Fennel, thinly sliced 1 bulb
- Greek yoghurt 1 tbsp
- Ground black pepper 1/2 tsp
- Kosher salt 1 tsp
- Onion, thinly sliced 1
- Pomi Chopped Tomatoes 1 26.46 oz box
- Pomi Strained Tomatoes 1 26.46 oz box
- Sugar 1 tbsp
- Unsalted butter 3 tbsp

**For this recipe we used:**



## Preparation

### Directions:

1. Heat oil in Instant Pot on the Sauté setting then add onions and sliced fennel and season with 1/2 teaspoon kosher salt. Cook, stirring occasionally, until vegetables start to soften.
2. Add paprika powder and fennel seeds and stir to coat vegetables with spices.
3. Continue stirring for 10 minutes and add 1 carton box of Pomi Chopped Tomatoes, 1 carton box of Pomi Strained Tomatoes, and 1 cup of water to pot. Season with kosher salt and black pepper.
4. Seal lid, set to Sealing and cook on High Pressure for 15 minutes.
5. Release pressure manually, then uncover and add butter and the sugar to the soup.
6. Using an immersion blender directly in the pot, blend until smooth.
7. Taste and adjust seasoning if needed with kosher salt and/or black pepper.
8. Ladle soup into warm bowls and serve with a dollop of Greek yogurt, fennel seeds and fennel fronds.

- *Joni Gomes*