**Instant Pot Hard Boiled Eggs**

The easiest way to make perfect hard boiled eggs - in the Instant Pot!

Prep Time1 min

Cook Time5 mins

Come to Pressure5 mins

Total Time11 mins

Course: Breakfast, SnackCuisine: AmericanKeyword: Instant Pot, Quick and EasyDiet: Dairy Free, Gluten Free, Keto, Low Carb, Paleo, Vegetarian, Whole30 Servings: [12](https://cookeatpaleo.com/instant-pot-hard-boiled-eggs/#) eggs Calories: 62kcal Author: Lisa Wells

**Ingredients**

* 1 cup water
* 12 [**large eggs**](https://amzn.to/2yEhzOi)

**Instructions**

* Place steamer rack or trivet in the cooking pot. Add water and place eggs on the rack.
* Set the program to Egg. Set time to 5 minutes and set pressure to low. Press start.
* When cooking is done, press button to quick release pressure.
* Remove eggs from pot and place in ice water bath to cool.

**Notes**

Store cooked eggs in refrigerator up to one week.

**Nutrition**

Calories: 62kcal | Carbohydrates: 0g | Protein: 5g | Fat: 4g | Saturated Fat: 1g | Cholesterol: 163mg | Sodium: 63mg | Potassium: 60mg | Sugar: 0g | Vitamin A: 240IU | Calcium: 25mg | Iron: 0.8mg