

[Skip to main content](#)

r/PressureCooking

Search in r/PressureCooking

Log In

r/PressureCooking • 5 yr. ago
WouldLoveToTalk

Pressure cooking vegetables. Can I put all different kinds in at the same time or will they not all cook properly?

Specific vegetables in question are: onions (cubed), asparagus, potatoes (cubed), mini sweet peppers, broccoli florets, carrots, celery (Don't have to use all of these they're just what I have on hand).

I'm making a dish with a homemade sauce to go over the meat and I want to pour some over pressure cooker vegetables.

10 11 Share

xfinity • Official • Promoted

Xfinity has you...and you...and even you covered with internet plans that fit your needs and budget.

Learn More

xfinity.com

Advertisement for Xfinity internet services, featuring two tweets:

- uhohashlee (@uhohashlee): I (25, F) need WiFi that doesn't break the bank. Any recs?
- Xfinity (@xfinity): Not to toot our own horn, but Xfinity has reliable internet plans for everyone.

+ Add a comment

Sort by: Best Search Comments

lanaya01 • 5y ago •

If you try to do potatoes and broccoli at the same time, you'll either end up with raw potatoes or overcooked mushy broccoli. If you know the differences in cook time on stove/steaming/oven for the veggies, it gives you a good indication for what to expect.

8 Reply

BigGulpEh • 5y ago •

Carrots and potatoes can go together as their cook times are just about the same. I wouldnt put anything soft in the IP as it will turn to muck, especially asparagus.

6 Reply

[Skip to main content](#)

17

[Log In](#)

A lot of the veggies you mention don't really benefit from pressure cooking. A pressure cooker really excels at shortening long boil times.

Just doing a simple steam will be enough for things like peppers and broccoli. Or roast them.

↑ 5 ↓ [Reply](#) ...



huntt252 • 5y ago •

I use a steamer basket to cook vegetables. I've cooked everything you mentioned in your list (except potatoes) using the same method. I add about a cup of water below the steamer basket. Cut all my vegetables up and put them in the steamer basket. And I set the timer on my instant pot to zero. As soon as the cooker pressurizes the timer goes off and I release the steam and take off the lid. You can do the same thing with the stovetop pressure cooker you just have to be watching it closely so you can release the steam as soon as it pressurizes. All the different vegetables turn out awesome. I like to toss them in a heated pan with some oil and salt afterwards. However, if you do not release the steam immediately and take off the lid, even another 30 seconds will start turning the vegetables to mush.

⊖ ↑ 4 ↓ [Reply](#) ...



Fannyadams79 • 5y ago •

Hi, Did you get your steamer basket with your electric cooker? My 'trivet' is listed as a steamer insert, but do I need an extra bit to hold the veg? What do you use if you don't mind me asking?

↑ 1 ↓ [Reply](#) ...

⊕ 2 more replies



huntt252 • 5y ago •

This is the basket I use. The trivet that came with the instant pot works great for large foods like squash, but a basket like this is needed for smaller items like cut vegetables.

House Again Original Sturdy Steamer Basket for 6 or 8 Quart Pressure Cooker, 304 Stainless Steel Steamer Insert with Silicone Covered Handle

https://www.amazon.com/dp/B079JRYQFS/ref=cm_sw_r_cp_api_i_P4ZsEbAHHQ9J4

↑ 2 ↓ [Reply](#) ...



Wookiemom • 5y ago •

Broccoli and pepper in a steamer basket and the rest (potato, carrot, onions for sure. Small-ish cubes or slices will ensure even cooking) on the actual liner for 1 minute HP. Release pressure. Haven't cooked asparagus myself but if I had to guess, it would go with the potatoes maybe. Celery is best raw, imo but I guess you can experiment.

↑ 1 ↓ [Reply](#) ...

[Skip to main content](#)

7

[Log In](#)

Do you want mush? Because this is how you get mush.

FWIW I would not put asparagus in the pressure cooker. It takes more time to reach pressure than it would to do them in a burner.

High heat for a couple minutes till a few char marks show. Remove and season with EVOO, S&P. They'll be firm, with a bit of crunch. No slime or mushy.

↑ 1 ↓ [Reply](#) ...



Unique_Code_2263 • 1y ago •

F

↑ 1 ↓ [Reply](#) ...



r/cookingforbeginners • 25 days ago

Parsnip ("Duolingo for cooking") began in this sub and now has over 400 levels!

118 upvotes · 30 comments



r/cookingforbeginners • 1 mo. ago

What cooking tools do you not own because they're too hard to clean?

204 upvotes · 458 comments



r/cookingforbeginners • 25 days ago

Simple yet impressive potato recipe: Syracuse Salt Potatoes

116 upvotes · 35 comments



r/airfryer • 8 days ago

No more teflon in airfryer posts

157 upvotes



r/cookingforbeginners • 25 days ago

I suck at cooking rice

196 upvotes · 747 comments



r/EatCheapAndHealthy • 16 days ago

How can i eat greens in a food desert?

141 upvotes · 148 comments

[Skip to main content](#)[Log In](#)

238 upvotes · 1.1K comments



r/cookingforbeginners · 6 days ago

My mom taught me to make soup, I took the part I liked the least, replaced it... Even my mom AND grandma liked it.

262 upvotes · 48 comments



r/cookingforbeginners · 14 days ago

What are some foods that are actually more expensive to make then to buy?

375 upvotes · 925 comments



r/Canning · 12 days ago

Biggest mistake ever 😞

330 upvotes · 44 comments



r/cookingforbeginners · 10 days ago

I'm 65 and have been cooking for years but made a rookie mistake.

215 upvotes · 76 comments



r/cookingforbeginners · 27 days ago

6 hours and \$25 later I went to bed hungry. How did you learn this????

874 upvotes · 1.6K comments



r/Canning · 17 days ago

Be safe but not scared

122 upvotes · 31 comments



r/airfryer · 15 days ago

How did I live all those years without an air fryer?

203 upvotes · 64 comments



r/EatCheapAndHealthy · 1 mo. ago

Favorite recipes made with predominantly shelf stable ingredients?

163 upvotes · 60 comments



r/EatCheapAndHealthy · 28 days ago

[Skip to main content](#)

[Log In](#)

 r/cookingforbeginners • 21 days ago


My Son and I spent 9 hours yesterday and make amazing chicken soup.

117 upvotes · 35 comments

 r/EatCheapAndHealthy • 5 days ago

What to do with a bunch of ground beef?

128 upvotes · 703 comments

 r/CleaningTips • 1 mo. ago

I need to decontaminate my washing machine. No clue what to use?

142 upvotes · 42 comments

 r/Canning • 1 mo. ago

I admit it; I cried.

112 upvotes · 97 comments

 r/EatCheapAndHealthy • 9 days ago

Need a break from heavy food and from extensive cooking. Any ideas?

154 upvotes · 179 comments

 r/MealPrepSunday • 5 days ago

What meal prep tool can you not live without?

145 upvotes · 147 comments

 r/EatCheapAndHealthy • 7 days ago

Easy food to make for upset stomach?

114 upvotes · 221 comments

 r/EatCheapAndHealthy • 20 days ago

What's a simple pre-cooked, or minimal cooked dish for Thanksgiving?

104 upvotes · 99 comments

 r/BreadMachines • 16 days ago

PSA: this bread machine roll recipe has never failed me! I make them every holiday and they're perfect every time.

149 upvotes · 20 comments





Log In

Related discussion

Best Vegetables to Roast Together

TOP POSTS



reReddit: Top posts of February 10, 2020



reReddit: Top posts of February 2020



reReddit: Top posts of 2020
