

Instant Pot Steel Cut Oats with Maple Syrup and Currants



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Steel cut oats cook perfectly in the Instant Pot in these Instant Pot Steel Cut Oats with Maple Syrup.

Ingredients

1 tablespoon unsalted butter
1 cup steel-cut oats
 $\frac{1}{4}$ cup dried currants or raisins
1 tablespoon maple syrup
 $\frac{1}{4}$ teaspoon kosher salt

Method

Turn the Instant Pot to the Saute function. Add the butter. When it's melted, stir in the oats, currants, syrup and salt. Stir until the oats are toasted about 3 minutes.

Stir in 3 $\frac{1}{4}$ cups water. Lock on the lid and set the valve to sealing. Using the manual button, set to high pressure for 10 minutes. When finished, allow the pressure to release naturally for 10 minutes, then do a pressure release.

Stir and then serve with additional butter or maple syrup if you wish.

Prep

- Prep: 5 Minutes
- Cook: 30 Minutes
- Total Time: 35 Minutes

Source: Adapted from Melissa Clark (Servings: 4 | Yield: Approx 1 cup per serving)