

Smoky Lentil Stew with Leeks and Potatoes in Instant Pot

Ingredients

2 cups brown or green small lentils rinsed
4 cups of water
3 tablespoons extra-virgin olive oil
2 medium leeks, white and tender green parts, chopped in ½-inch pieces
1 teaspoon chopped garlic
1 large thyme or rosemary sprig
2 tablespoons pimento dulce or smoked paprika
1/8 teaspoon ground cayenne, or to taste
2 tablespoons sherry vinegar or red wine vinegar
3 sweet potatoes or white potatoes peeled and cubed
1 cup chopped or canned tomato with juice

In Instant Pot saute leeks for a couple of minutes, then add garlic, rosemary, paprika, cayenne and vinegar. Cook for a few minutes. Add potatoes, tomatoes with juice, lentils and 4 cups of water. Cook in Instant Pot for 20 minutes.