

# Instant Pot Curry with Black Eyed Peas

## Ingredients

- 1 tablespoon oil
- 1 cup diced onion
- 1/2 tablespoon grated ginger
- 1/2 tablespoon minced garlic
- 15 oz can diced tomatoes
- 1 cup dry black eyed peas (soaking is not required)
- 2 cups water, for cooking
- 1 teaspoon lime juice

## Spices

- 1/2 teaspoon ground turmeric
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1 teaspoon ground coriander
- 1 teaspoon Garam Masala
- Salt, to taste

## Instructions

- Start the instant pot in sauté mode. Add oil.
- Once the oil is hot , add the onions, ginger and garlic. Let this cook for 3-4 minutes.
- Add the tomatoes and spices to the instant pot and cook for another 3 minutes.
- Add the black eyed peas and water to the instant pot. Stir well. Press cancel and close the lid with vent in sealing position.
- Change the pressure cooker setting to manual or pressure cook mode at high for 12 minutes.
- After the instant pot beeps, let the pressure release naturally. Stir in the lime juice and salt, to taste. Serve with rice.