

Pressure Cooker Portuguese Bean Soup

1 ham hock
1 can kidney beans, drained and rinsed
2 potato, cubed
2 large carrot, diced
½ medium onion, chopped
16 oz. crushed tomatoes
16 oz. tomato sauce
1 lb. sausage, sliced
½ cup elbow mac
1 garlic cloves
½ T sugar
½ t salt
¼ t pepper
½ head of cabbage, cubed



Put all ingredients, except cabbage in the Tupperware Microwave Pressure Cooker.
Microwave for 25 minutes. Remove from microwave and remove ham hock.
Add cabbage and water to cover. Microwave for 12 minutes.

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