

The Easy 30-Minute Dinner I'm Making in My Instant Pot All Season Long

Ingredients

- 1 tablespoon (15ml) extra-virgin olive oil, plus extra for serving
- 1 medium onion (8 ounces; 227g), finely chopped
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt use half as much by volume
- 1 Granny Smith apple or other tart apple, cored and cut into 1/2-inch pieces
- 2 teaspoons fresh thyme leaves, minced
- 1 teaspoon ground cumin
- 2 cloves garlic, minced
- 2 3/4 cups (650ml) [homemade](#) chicken stock or low-sodium chicken broth
- 1 1/2 cups (315g) dried brown lentils or French Le Puy lentils, picked over and rinsed
- 1 bay leaf
- 1 1/4 pounds (570g) fresh sausage links, such as a mild Italian, merguez, or chorizo
- 2 teaspoons apple cider vinegar, white wine vinegar, sherry vinegar, or freshly squeezed lemon juice
- 2 tablespoons minced fresh parsley leaves or chives, optional

Directions

1. In an electric pressure cooker or multi-cooker such as an Instant Pot, heat oil using the sauté function until shimmering. Add onion and salt and cook, stirring often, until softened and beginning to brown, 6 to 8 minutes. Stir in apple, thyme, cumin, and garlic, and cook until fragrant, about 1 minute.
2. Add broth, lentils, and bay leaf and stir to combine. Nestle sausage links into lentils. Lock lid in place and close pressure release valve. Select high pressure function, bring to pressure, then cook at pressure for 9 minutes. Turn off the electric pressure cooker and let sit untouched to let pressure release naturally for 10 minutes. Quick-release any remaining pressure, then carefully remove lid, allowing steam to escape away from you.
3. Stir in vinegar and season with salt and pepper to taste. Transfer sausage to a cutting board and slice sausage on bias into 1-inch pieces. Transfer lentils to individual serving dishes or a large serving platter and top with sliced sausage. Sprinkle with fresh chives or parsley, if using, and drizzle with additional oil to serve.

