

Instant Pot Ground Beef Enchilada Pasta

Instant Pot Ground Beef Enchilada Pasta is Cooked Under Pressure for 4 Minutes, With a Natural Release of 4 More minutes. Perfect For a Quick Meal, When You Know You'll Be on the Go.



Prep Time

10 mins

Cook Time

4 mins

Course: Instant Pot Cuisine: Mexican Servings: 6 Author: Sarah

Ingredients

- 8 oz elbow noodles
- 1 lb ground beef
- 1 cup shredded cheese
- 12 oz can enchilada sauce
- 2 cups beef broth or 15 oz can
- 2 Tbsp chili powder
- salt & pepper to taste
- Optional: 1/2 C. sour cream

Instructions

1. Brown the meat using the sauté function.
2. Drain grease (if any). Add chili powder and stir well.
3. Add the broth, pasta and enchilada sauce to the pot. Liquid should barely cover the pasta - if it doesn't, add more broth, until it does.
4. Place the lid on the pressure cooker, close the valve and cook the pasta on high pressure for 4 minutes.
5. After it beeps, let it release naturally for 3-4 minutes, then quick release the valve to let the rest of the steam escape.
6. Open lid and stir in the cheese, salt and pepper.
7. Add sour cream onto individual servings, as desired.