



Easy Cheesy Creamy Greek Instant Pot Penne Pasta

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This delicious recipe was inspired by one of my favorite pasta dishes served at a local Greek restaurant here in Acadiana! I hope you love it as much as we do :)

Servings 8

Ingredients

- 4 tbsp butter
- 2 boneless skinless chicken breasts (cut into 1 inch pieces)
- 2 tsp minced garlic
- 16 oz Penne
- 2 cans Chicken broth
- 3 cups half and half
- 1 tsp salt
- 1 cup fresh grated Parmesan cheese
- 1 cup frozen chopped spinach
- 3 oz sun dried tomatoes

Instructions

1. Set your Instant Pot to sautee and allow to heat up for about a minute.
2. Melt butter in Instant Pot liner.
3. Add chicken and garlic to butter and saute until the outside of the chicken is white.
4. Cancel the saute on your Instant Pot and layer the pasta, chicken broth, half and half, salt, tomatoes, and spinach (in that order).
5. Seal the lid on your Instant Pot and set to manual for 7 minutes.
6. Once your Instant Pot beeps, allow natural release for 15 minutes, before manual release.
7. Once all of the pressure has been released, carefully remove the lid and mix in your Parmesan cheese.
8. Allow to set for 5 minutes before serving. Serve hot and enjoy!