

# INSTANT POT GROUND BEEF AND PASTA

yield: 6 SERVINGS   prep time: 20 MINUTES   cook time: 20 MINUTES   total time: 40 MINUTES

*So stinking easy and budget-friendly! The perfect ONE POT meal with a hearty meat sauce. Only 5 min in the Instant Pot!*

## INGREDIENTS:

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1 small onion, diced
- 3 cloves garlic, minced
- 1/4 cup dry red wine\*
- 1 (25-ounce) jar marinara sauce
- 1 3/4 cups beef stock
- 8 ounces campanelle pasta
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup chopped fresh basil leaves
- 1/3 cup freshly grated Parmesan



## DIRECTIONS:

1. Set a 6-qt Instant Pot® to the high saute setting. Heat olive oil; add ground beef and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat.
2. Add onion, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in garlic until fragrant, about 1 minute.
3. Stir in wine, scraping any browned bits from the bottom of the pot.
4. Stir in marinara sauce, beef stock and pasta; season with salt and pepper, to taste. Select manual setting; adjust pressure to high, and set time for 5 minutes. When finished cooking, quick-release pressure according to manufacturer's directions. Stir in basil and Parmesan.
5. Serve immediately.

## NOTES:

*\*Beef stock can be used for red wine as a non-alcoholic substitute.*

This delicious recipe brought to you by **DAMN DELICIOUS**  
<https://damndelicious.net/2019/05/31/instant-pot-ground-beef-and-pasta/>