



Prep time: 5 mins    Cook time: 50 mins    Total time: 55 mins

## Ingredients

- Instant Pot
- 1 bag dry cannellini beans
- 1 zucchini **or carrots**
- 1 onion
- 1 pound ground turkey
- 8 cups chicken broth
- 28 oz Diced tomatoes
- 1 clove garlic
- 1 cup white wine
- Pasta

**(If using carrots, cut large pieces, put in with sauteed meat. If small sized, put in for the last step)**

## Instructions

1. Directions: Rinse off the beans and make sure they are clean. No need to soak the beans. Place your dried beans in the instant pot with 2 cups chicken broth onion and garlic. Place on high pressure for 15 minutes. Do a quick release. Remove beans and set aside. Place your pot on saute and add your ground turkey until turkey is crumbled and fully cooked. Add in the rest of your chicken broth, tomatoes, white wine and pour in your beans. Place your instant pot in Manual high pressure for 30 minutes. Do a quick release. Add in your pasta and chopped zucchini cook on high pressure for another 4 minutes. Do another quick release and serve. Garnish with romano cheese.