

Tim's Pressure Cooker Pasta



Submitted by Tim A.

Editor's note: For pasta, it's important to add just the right amount of liquid. Otherwise, the pasta could become too so soggy.

Ingredients:

- 2 lbs of ground meat
- 1 large sweet onion (chopped fine)
- 2 cloves minced garlic
- 2 Tbsp olive oil
- 1/2 tsp black pepper
- 1 tsp salt
- 2 Tbsp Italian Seasoning
- 1/4 tsp. red pepper flakes
- 2 cans of canned sliced mushrooms (small cans)

- 1 jar 45 oz. spaghetti sause (I used chunky style)
- 1 box (1 pound) Penne pasta, uncooked (I used Barilla)
- 3 cups of chicken broth (more or less)
- 1 cup red wine
- 2 cups shredded mozzarella cheese

Directions:

1. Sauté the onion with the garlic in the olive oil (pressure cooker on the browning setting)
2. Add the ground meat, and brown.
3. Add both cans of mushrooms (with liquid)
4. Add the box of pasta
5. Add enough chicken broth to cover the dry noodles
6. Add wine (drink a large glass during this step)
7. Add all seasoning (Italian seasoning, salt, pepper and red pepper flakes)
8. Add the jar of Ragu sauces and stir.
9. Seal pressure cooker and cook for 20 minutes (I set it to "meat" and lowered the time.
10. Release pressure manually
11. Stir and add 2 cups of shredded mozzarella cheese
12. Let sit for 10 minutes and enjoy!