

## Mexican Pasta Pot (One Pot Meal)

- 1 lb. ground beef
- 1 green bell pepper, seeded and chopped
- 1 medium onion, chopped
- 1 (15-ounce) can pinto beans, rinsed and drained
- 1 (10-ounce) can Mexican-style tomatoes with green chilies
- 1 (8-ounce) can tomato sauce
- 1 packet taco seasoning mix
- 1 tablespoon minced garlic
- 2 cups uncooked elbow macaroni
- 1 cup shredded Monterey Jack cheese

In a 6-quart or larger pressure cooker, brown ground beef over medium heat until it crumbles. Pour off the drippings. Stir in the bell pepper, onion, beans, and the tomatoes with green chilies, tomato sauce, taco seasoning and garlic. Add the pasta and just enough water to barely cover the pasta. Lock the lid in place. Bring to 15psi over high heat, immediately reduce the heat to the lowest possible setting to stabilize and maintain that pressure. Cook 6 minutes. Remove from heat and use the natural release method before opening the lid. Transfer to a serving dish and sprinkle the cheese over top.