

Instant Pot Pizza Pasta

Prep time	Cook time	Total time
5 mins	10 mins	15 mins

Corey: Corey Valley

Serves: 6

Ingredients

- Ingredients:
- 1 lb. sausage, Italian, mild,
- 8 oz. pizza sauce
- 16 oz. pasta sauce
- 28 oz. water
- 8 oz. mozzarella
- 20 slices pizza pepperoni
- 1 lb. pasta (I used cavatappi)
- 2 tsp garlic, minced
- 1 tsp Italian seasoning
- as desired salt and pepper
- 1 tbs. butter



Instructions

1. Set the IP on "sauté". Melt the butter, add the garlic Italian seasoning and sausage. Sauté until the sausage is no longer pink.
2. Add both spaghetti sauce and pizza sauce to the sausage mixture. Next add in pasta.
3. Add the water. Give a stir and put on the lid, and be sure to set the toggle switch to "seal"
4. Set on Manual for 5 minutes. Do a Quick Release and open the lid after the silver pin has dropped.
5. Add HALF the cheese and HALF the pepperoni – mix it into the pasta/meat mixture
6. Sprinkle the remaining cheese and pepperoni over the top of the mixture. Replace the lid and let the cheese melt and the pepperoni warm through.

Recipe by Family Fresh Meals at <https://www.familyfreshmeals.com/2017/05/instant-pot-pizza-pasta-recipe.html>