

Pressure Cooker Soccer Mom Spaghetti and Meatballs

Prep time

2 mins

Cook time

5 mins

Total time

7 mins

Pressure Cooker Soccer Mom Spaghetti and Meatballs uses frozen meatballs and premade spaghetti sauce, for when you need a super quick meal.

Author: This Old Gal

Recipe type: Main Dish, Dinner, Lunch

Cuisine: Italian

Serves: 6 servings



Ingredients

- 1 bag Frozen Meatballs
- 1 box (16 oz) [Spaghetti](#)
- 1 jar 24-66 oz) [Spaghetti Sauce](#) 1 jar (24 oz) Fresh Water (or [Homemade Broth](#) or Boxed Broth)

Instructions

1. Add ½ cup of water to the Pressure Cooker cooking pot.
2. Dump in meatballs, Spaghetti Sauce, Spaghetti and Water. Mix it a bit.
3. Lock on Lid and close Pressure Valve.
4. Cook at High Pressure for 3 minutes.
5. When Beep sounds, allow a 5 minute Natural Pressure Release then a Quick Release.
6. Open Lid and mix, to break up any noodles that became stuck to each other.

Notes

If using Pasta, instead of traditional Spaghetti Noodles, set the Pressure Cooker time for ½ of the lower time indicated on the Pasta package and then subtract 2 minutes.