



Spaghetti & Meatballs in an Instant



This recipe calls for:

Traditional Sauce

Prep time

10 minutes

Cook time

10 minutes

Servings

4

Ingredients

- 1 tablespoon olive oil
- 1 yellow onion, chopped
- 2 cloves garlic, minced
- 1/4 teaspoon each salt and ground black pepper
- 1 jar (24 ounces) RAGÚ® Old World Style® Traditional Sauce
- 2 cups low-sodium chicken broth
- 1 pound frozen fully-cooked meatballs
- 8 ounces uncooked spaghetti, broken in half
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons chopped fresh Italian parsley

Instructions

1. Set 6 qt. Instant Pot® to Sauté for 10 min. Add oil to inner pot; heat until shimmering. Add onions, garlic, salt & pepper. Cook 2-3 min. or until translucent, stirring frequently. Add sauce and broth; gently scrape any browned bits from bottom with wooden spoon.
2. Stir in frozen meatballs. Layer pasta over surface. Do not stir. Secure lid. Pressure Cook on High for 5 min.
3. Press Cancel and quick release any remaining pressure. Carefully open lid once all pressure is released. Stir gently until sauce, pasta and meatballs are combined. Serve sprinkled with cheese and parsley.

Tip: Turn this dish into a soup by using 4 cups of broth. Substitute your favorite variety of **RAGÚ® Pasta Sauce** for this recipe. INSTANT POT® and associated logos are owned by Instant Brands Inc. and are used under license.