



Three-Meat “Instant” Bolognese



This recipe calls for:

RAGÚ Simply Flavored with Meat Pasta Sauce

Prep time

15 minutes

Cook time

10 minutes

Servings

8

Ingredients

- 1 tablespoon olive oil
- 8 ounces bulk sweet Italian sausage
- 2 medium carrots, finely chopped
- 1 medium onion, finely chopped
- 2 stalks celery, finely chopped
- 3 cloves garlic, finely chopped
- 1/2 teaspoon each kosher salt and ground black pepper
- 1 jar (24 ounces) RAGÚ® Simply Flavored with Meat Pasta Sauce
- 1 pound ground beef chuck (80% lean)
- 1 pound ground pork
- 1 cup grated Parmesan cheese

Instructions

1. Heat oil in electric pressure cooker using the Sauté function on HIGH heat. Add sausage; cook 5 min. stirring frequently until meat is no longer pink. Add vegetables, garlic, salt, and pepper; cook 2-3 min. or until combined. Add sauce and ground meats. Cook 1-2 min., breaking up the meat into smaller pieces with a wooden spoon. Close and lock lid. Cook on HIGH 10 min. using Meat/Stew or Manual function.
 2. When timer goes off, turn off cooker. Let stand 10 min., and then adjust the vent to manually release any remaining pressure.
 3. Carefully unlock lid. Skim and discard any excess fat on surface of sauce. Stir in cheese. Serve with hot cooked pasta.
- Tip:** To save considerable prep time, take advantage of pre-chopped vegetables sold in the produce section of the grocery store.