



Three-Meat “Instant” Bolognese



This recipe calls for:

Meat Sauce

Prep time

15 minutes

Cook time

20 minutes

Servings

4

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® Old World Style® Flavored with Meat Pasta Sauce
- 1 pound ground beef chuck (80% lean)
- 1 pound ground pork
- 1 cup grated Parmesan cheese

Instructions

1. Set 6 qt. Instant Pot® to Sauté for 10 min. Add oil to inner pot; heat until shimmering. Add sausage; cook 3 min. or until meat is no longer pink, stirring frequently. Add vegetables, garlic, salt and pepper; cook 1-2 min. or until combined.

2. Add sauce and ground meats. Cook 1-2 min., breaking up the meat into smaller pieces with a wooden spoon. (Meat will not be fully cooked). Secure lid. Pressure Cook on High for 15 min.

3. Press Cancel. Let stand 10 min. then quick release any remaining pressure. Carefully open lid once all pressure is released. Skim and discard any excess fat on surface of sauce. Stir in cheese while gently breaking up any remaining large pieces of meat. Serve with hot cooked pasta.

Tips: To save considerable prep time, take advantage of pre-chopped vegetables sold in the produce section of the grocery store. Substitute your favorite variety of **RAGÚ® Pasta Sauce** for this recipe.

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