

One Pot Pressure Cooker Beef Ragu Pasta

1 lb ground beef (16oz, 452g)

1 lb dried pasta (17.6oz, 500g)

1 jar pasta sauce (25.5oz, 723g)

Instant Pot ([from Amazon](#))

Optional: salt to taste, toppings of olive oil and/or cheese

1) Press Instant pot setting "Saute". With the lid open, cook ground beef until it is crumbled and partially cooked. I added a pinch of salt to the beef as my pasta sauce is not salty enough to flavor all the pasta.

2) Add the entire package of dried pasta, then the whole jar of pasta sauce.

3) Fill the emptied pasta sauce jar with one jar full of water. Pour into pot. Gently press the pasta down so that it is all submerged under the liquid.

4) Stop the saute function by pressing the "Keep warm/ Cancel" button. Lock on the lid. Make sure the steam release handle is on "Sealing". Press "Manual", then adjust the time to half of the time on the package of pasta with the -/+ buttons. For example, my package of pasta normally takes 11 minutes to cook, so half of that time (rounded up), is 6 minutes. I set my pressure cooking time to 6 minutes for this particular dried pasta.

5) When the cooking time is up, press the "Keep warm/cancel" button to stop the warming function. Wait for the pot to cool down naturally for about 10 minutes, then quick release the steam by flipping the steam release handle to "Venting". I like to use a chopstick to flip the handle, with the other hand holding a cloth towel in case any liquid spews out.

6) After the pressure float valve drops down, indicating the pressure in the pot has gone down to normal, twist open the lid. Be careful of any steam. Stir the pasta as the beef will be on the bottom.

