

Instant Pot One-Pot Spaghetti with Meat Sauce (Serves 5)

Recipe from: [Skinnytaste](#)

Ingredients:

1 lb. ground turkey
3/4 tsp. kosher salt
1/4 cup diced onion
1 clove minced garlic
1 jar (25.25 ounces) marinara sauce (she recommends Delallo Tomato Basil Pomodoro Sauce)
2 cups water
8 ounces whole wheat spaghetti
Grated parmesan cheese, optional for serving

Directions:

1. Press saute on the Instant Pot. When hot, add the turkey and salt and cook, breaking up about 3 minutes.
2. Add the onions and garlic and cook until softened, 3 to 4 minutes.
3. Add the marinara, water and spaghetti (broken in half), making sure the liquid covers everything without stirring.
4. Cover and cook on high pressure 9 minutes.
5. Quick release so the pasta doesn't continue cooking, and serve topped with grated cheese if desired!

Note: Beef can also be used in place of turkey, gluten-free pasta can be used in place of whole wheat. To make this on the stove, cook in a large pot with the same ingredients over medium-low heat covered about 17 minutes, or until tender, stirring half-way.

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