Instant Pot Spaghetti

1 pound ground beef

¼ cup onion – diced

1 teaspoon garlic – minced

24 oz jar spaghetti sauce (I use my own sauce)

2 cups water

8 oz spaghetti noodles (break into thirds)

2 tablespoons olive oil

½ teaspoon salt

Directions:

- 1. Set pot to sauté. Add olive oil, onions, and garlic. Cook till soft.
- 2. Add ground beef and cook till done.
- 3. Add spaghetti sauce, water, and pasta. Push pasta down into the liquid. But do not stir.
- 4. Cover. Close steam valve. Set on manual for 10 mins.
- 5. Quick release the steam when done. Stir and serve.

Serves 4. I would not recommend doubling the recipe. The noodles do not cook well.

From our RV kitchen to yours. ENJOY!