



Spaghetti

Ingredients

- 1 tbsp olive oil
- 1 lb ground beef
- 1 tsp kosher salt
- 1 tsp onion powder
- 1/2 tsp garlic powder
- 2 cups water, divided
- 1 (24 oz) jar marinara or tomato-based pasta sauce
- 8 oz dry spaghetti
- Grated Parmesan cheese, for serving

Instructions

1. Sauté the Beef:

Turn on the Instant Pot's sauté function. Add olive oil and ground beef. Break it into large chunks, season with salt, onion powder, and garlic powder. Cook until no longer pink (about 5 minutes), breaking into smaller pieces as it cooks.

2. Deglaze:

Turn off sauté. Add 1/2 cup of water and scrape up any browned bits from the bottom.

3. Add Sauce & Pasta:

Stir in marinara sauce. Break spaghetti in half and layer on top (do not stir).

4. Add Water:

Rinse sauce jar with remaining 1 1/2 cups water and pour over pasta. Again, do not stir.

5. Pressure Cook:

Seal and cook on HIGH pressure for 8 minutes. It will take about 10–12 minutes to come to pressure.

6. Finish & Serve:

Quick release the pressure. Stir everything together and serve with grated Parmesan.