

LENTILS - INSTANT POT



Ingredients

- 1 1/2 cup lentils
- 1 (15 ounce) can tomato sauce
- 2 tablespoons tomato paste
- 1 (15 ounce) can coconut milk (lite or regular both work)
- 1/4 cup water
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/4 teaspoon garlic salt

Directions

Dump all of the ingredients in the pressure cooker and stir to combine.
Cook on high pressure for 20 minutes.
Do a quick release of the steam.
Stir and serve. Enjoy!