

PENNE WITH MEATBALLS



Ingredients

1-2 pounds frozen meatballs (About 1/3 bag of Kirkland Signature Italian Style Beef Meatballs) 3 cups (24 ounces) water 16-18 ounces raw penne pasta 48 ounces pasta sauce, divided (Two 24 ounce jars of pasta sauce) 1 tablespoon red pepper flakes, optional to add some heat Parmesan, grated

Directions

- 1. Add meatballs to the bottom of your Instant Pot.
- 2. Pour the 3 cups of water over the meatballs.
- 3. Add pasta over the meatballs and water.
- 4. Pour one jar (24 ounces) over the pasta.
- 5. Sprinkle red pepper flakes over the pasta sauce.
- 6. Do not stir. Cover and lock the lid.
- 7. Select "Manual" mode and press the "-" button until it reads 7 minutes. Also make sure set the top knob to "Sealing" and not "Venting".
- 8. When finished, quick release pressure.
- 9. The pasta should be all dente. If it's still a little crunchy you can set the Instant Pot to simmer and cook it until pasta is tender.
- 10. Add the additional jar of sauce after everything is cooked and stir until everything is thoroughly coated with sauce and warmed through.
- 11. Grate fresh Parmesan over the hot penne and meatballs.

