

Instant Pot Lazy Lasagna



We all really enjoyed this. And because it's made in the Instant Pot, it takes only about 30 mins from start to finish!

Ingredients:

- 1 tbsp olive oil
- 1 small onion, chopped
- 1 tbsp minced garlic
- ½ lb lean ground meat
- 1 jar pasta sauce (or substitute equal amount of homemade)
- 2 cups broth
- 1/4 cup dry red wine
- 1 tbsp Italian seasoning
- 8 oz uncooked lasagna noodles, broken in pieces, or other small pasta
- 1/2 cup shredded mozzarella cheese
- 1/4 cup Parmesan cheese
- 1 cup part-skim ricotta cheese

Directions:

1. Set Instant Pot to SAUTE. Add the olive oil and onions and garlic and cook for 2 minutes. Stir regularly.
2. Add ground meat and cook until about 4 - 5 minutes, or until no longer pink. Drain any grease and return to Instant Pot.
3. Add pasta sauce, broth, wine, and Italian seasoning. Mix well.
4. Add pasta. Stir to make sure noodles are covered with the liquid.
5. Lock the lid and make sure the vent is closed. Set Instant Pot to MANUAL or PRESSURE COOK on HIGH PRESSURE for 20 minutes. When cooking time ends, quick release pressure and wait for steam to completely stop before opening the lid.
6. Add cheeses and stir until combined/melted.
7. Serve and enjoy!