

# Instant Pot Fettucine Marinara

## PREP TIME:

13 minutes

## COOKING TIME:

Manual Pressure  
**8 minutes**

## SERVES:

6

## INGREDIENTS:

1 tbsp olive oil  
1 cup / 1 small onion, diced  
1 cup / 2 celery ribs, diced  
1/2 cup / 1 large carrot, diced  
2 tsp / 4 cloves garlic, minced  
1 x 28 oz canned diced tomatoes  
1 tbsp tomato paste  
1/2 cup / 4 fl oz red wine  
1 Mediterranean blend  
1 tbsp brown sugar  
1/2 tsp salt  
fettucine & parmesan cheese

## PREPARE:

heat oil in the Instant Pot on sauté function medium and add onion, celery, carrot, & garlic, soften for 3 minutes. turn sauté function off

stir in tomatoes, tomato paste, red wine, Mediterranean blend, brown sugar, & salt

secure the Instant Pot lid and turn pressure valve to Sealing

press the Manual/Pressure button and adjust the cook time to 8 minutes

once cooked, turn the dial to Venting and use Quick Pressure Release

Serve over cooked fettucini with shaved parmesan cheese, or as a bruschetta topping

