

Instant Pot Marinara Spaghetti Meatballs

PREP TIME:

13 minutes

COOKING TIME:

Manual Pressure
8 minutes

SERVES:

4 - 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
16 oz prepared fresh meatballs**
spaghetti & 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

add the fresh meatballs to the sauce mixture in the Instant Pot

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 with cooked spaghetti, shaved parmesan cheese, or on sliders

* You can use a bag of frozen meatballs such as Rancher or Trader Joes, prepared in the oven and stirred into the cooked marinara sauce

