

Instant Pot Balsamic Sausages and Mixed Peppers

PREP TIME:

5 minutes

COOKING TIME:

16 minutes total

SERVES:

6

INGREDIENTS:

1 tbsp olive oil
1 lb Italian sausage
1 1/2 cups / 1 large red onion, halved & sliced
1 packet of Tuscan blend
2 bell peppers: 1 red & 1 green, halved and sliced
1 x 8 oz can tomato sauce
3 tbsp balsamic vinegar
1 French baguette

PREPARE:

heat oil in Instant Pot on medium sauté function and add sausages and brown for 3 minutes
add onion and sauté for another 2 minutes; turn off sauté function
stir in Tuscan blend, peppers, tomato sauce & balsamic vinegar
turn off sauté function
secure Instant Pot lid & set pressure valve to Sealing
cook on Manual / Pressure Cook for 12 minutes
once cooked turn the dial to Venting to Quick Pressure Release
serve over buttered French baguette slices or other sausage rolls

