

Recipe: Easy Instant Pot Lasagna Pasta

Yields: 8 - 10 Servings Cook Time: 55 mins

of Toni TAPE & TAKE Recipe

Ingredients:

2 pounds ground beef • 16 ounces bow tie pasta • 4 cups water
48 ounces tomato sauce • 1 tablespoon dried oregano • 1 tsp Italian seasoning
8 ounces ricotta cheese • 3 cups shredded mozzarella cheese, divided

Directions:

Select the Saute Button on the Instant Pot and set it to normal.

Add in the ground beef and cook until browned. Hit the Cancel Button. Stir in the pasta,
pasta sauce, water, oregano and Italian seasoning. Stir Well. Put the lid on the Instant Pot,
and seal it, making sure the vent on top is in the correct position. Cook on high pressure for
5 minutes. When it's done cooking, use the quick release on top to depressurize it.



Remove lid and stir in the ricotta cheese. Stir in 1 cup mozzarella cheese. Pour into a
casserole dish & top with the rest of the cheese. Broil in oven for 2-3 minutes.

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Recipe: Easy Instant Pot Lasagna Pasta

Yields: 8- 10 servings Reheat/Cook Time: 25 Minutes

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Made with love by: _____

To Reheat:

Preheat oven to 375F. Cover with foil and bake 25 minutes or until hot
Or slice into servings and re-heat in microwave for 1-2 minutes.



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