

The Best Instant Pot Spaghetti Sauce

Cook time

25 mins

Total time

25 mins

Author: Dan & Shannon Leach

Cuisine: Italian

Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 small onion, minced (I used sweet onion!)
- 28 ounces crushed tomatoes
- 12 ounces tomato paste
- 3 cloves minced garlic
- 2 teaspoons dried oregano
- 1 tablespoon dried parsley
- 2 bay leaves
- ¼ teaspoon crushed red pepper flakes (I'd probably use more next time but I like it spicy! It was perfect with ¼, and the kids loved it, too!)
- 1 tablespoon olive oil
- 1 tablespoon honey
- 1 teaspoon kosher salt
- ½ teaspoon pepper
- ½ cup dry red wine
- 1 ½ cups vegetable broth

Instructions

1. Heat Instant Pot using saute function. Once heated, add olive oil & onions. Saute for 1-2 mins, or until onions begin to soften
2. Add a splash of wine (or sub water) to instant pot and scrape up any browned bits that might have formed on the bottom of the pot.
3. Pour in rest of wine and stock. Pour in crushed tomatoes, garlic, and dried herbs. Stir gently.
4. Dollop tomato paste on top of sauce mixture and drizzle with honey. Add butter to top of ingredients. DO NOT STIR. Secure lid on Instant Pot and make sure vent knob is sealed.
5. Cook on high pressure for 25 minutes.
6. Allow pressure to release at least 10-15 minutes before doing quick release. Remove bay leaf, stir well and use as you would like!

Notes

Some Helpful Tips:

- We used a Cab Sav for the wine, but Merlot would work well, too.
- The sauce stores well – be sure to use immediately or store in a glass or freezer safe container (stays in fridge 5-7 days or in a freezer for 3-4 months)

Recipe | Quick & Easy Baked Turkey Meatballs

Cook time

20 mins

Total time

20 mins

Author: Dan & Shannon Leach

Cuisine: Italian

Ingredients

- 20 oz lean ground turkey
- 1 tsp sea salt
- 1 tsp dry mustard
- 1 tsp paprika
- 1 large egg
- $\frac{3}{4}$ cup quick oats
- 2 cloves garlic, minced
- 1 T fresh parsley chopped
- 2 T tomato sauce, no sugar added

Instructions

1. Preheat oven to 400 degrees
2. Use a large pan sprayed with cooking spray, set aside
3. In large bowl, combine all ingredients by hand and mix well.
4. Roll into 1-2 in meatballs, depending on the size you prefer. Place on baking sheet.
5. Bake for 15-20 minutes, until cooked through, and enjoy!