

Caprese Pasta (Instant Pot)

June 17th, 2022

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:15

This easy recipe can be made entirely within your Instant Pot, making for a quick dinner with an easy cleanup.

Ingredients:

12 Ounces Kielbasa Sausage

24 Ounces canned or fresh Tomatoes, Chopped

1 Pound Pasta: Farfalle, Campanelle, Penne, Fusilli, or something similar.

4 Cups (32 Ounces) Vegetable Stock or Chicken Stock

2 Cloves Garlic, minced

1/4 Teaspoon Red Pepper Flakes

1/2 Teaspoon Dried Oregano

1 Teaspoon Olive Oil

1/2 Cup (1/2 Ounce) packed fresh Basil Leaves, plus more for garnish, roughly chopped

8 Ounces Mozzarella Cheese Pearls, separated or 1 Cup (4 Ounces) Mozzarella Cheese, shredded

1 Pinch Salt

1 Pinch Black Pepper, freshly ground

Shaved Parmesan cheese (optional)

Directions:

Cut the Kielbasa into thin slices, cutting on the bias.

Sauté the sliced Kielbasa until it begins to brown.

In a 6 quart Instant Pot, add the Kielbasa, Tomatoes, uncooked Spaghetti, Water, Garlic, Red Pepper Flakes, Oregano, and Oil. Ensure that the Pasta is fully covered in water. Stir until fully mixed.

Cook on high pressure for 6 minutes (for al dente pasta). Use the quick release and wait for the cycle to complete before unlocking and opening the Instant Pot.

Move the contents from the Instant Pot into a large serving bowl and mix well.

Stir in the Fresh Basil, Mozzarella, Salt, and Pepper.

Serve with Shaved Parmesan, if desired.