

Sausage & Penne Pasta (Instant Pot)



Ingredients

- 1-2 pounds Italian sausage, regular or spicy
- 3 cups (24 ounces) water
- 16-18 ounces penne pasta (the bag I used was 17.6 ounces)
- 24 - 48 ounces pasta sauce, I used two 24 ounce jars of pasta sauce
- 1 tablespoon Italian seasoning
- 1 - 3 teaspoons red pepper flakes, optional to add some more heat
- Parmesan Reggiano, freshly grated

Directions

Select the "Sauté" mode on the Instant Pot. Remove the sausage meat from the casings and add to the heated pot.

Break up with a wooden spoon and cook until lightly browned.

Pour the 3 cups of water over the Italian sausage. Add pasta over the sausage and water.

If you like your pasta saucy pour both 24 ounce jars of pasta sauce over the pasta. If not, just use one jar of sauce.

Sprinkle Italian seasoning and red pepper flakes over the pasta sauce. Do not stir. Cover and lock the lid.

Select "Manual" mode and set for 6 minutes. Manually release the pressure as soon as it finishes.

The pasta should be al dente. If it's still a little crunchy you can set the Instant Pot to simmer and cook it for several more minutes until pasta is tender.

Grate fresh Parmesan over the sausage and penne.

