

Instant-Pot Veggie Rigatoni and Meatballs

Ingredients:

- 1 lb ground turkey
- 1/2 cup Panko breadcrumbs
- 3 Tbs grated parmesan cheese, plus extra for garnish
- 1/4 cup yellow onion, chopped small
- 2 garlic cloves, minced
- 1 Tbs fresh basil, chopped small, and more for garnish
- 1 egg
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 3 Tbs olive oil
- 1, 14.5 oz. can diced tomatoes, undrained
- 1, 15 oz. can tomato sauce
- 1/2 cup water
- 8 oz. Veggie Rigatoni, uncooked

In a large bowl, combine turkey and next 8 ingredients, down to and including pepper. Mix well, and form 1 1/2 inch meatballs. Place meatballs on a plate. Preheat the Instant Pot by pressing "Sauté" on high heat. Once hot, add olive oil. Place the meatballs, in a single layer, in the pot. Cook for 1 minute. Add tomatoes, tomato sauce, water, and rigatoni. Carefully push the pasta down so it's submerged in the tomato mixture. Select "Manual" and cook at high pressure for 5 minutes (sealing lid). Once cooking is complete, select "Cancel" and let sit for a minute or two. Place a towel over the lid and use the quick release to let out the steam. Serve topped with more basil and parmesan if desired. Enjoy.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Sometimes it's good to have a little patience. Other times,
use the Instant Pot." - Me :)***