



Instant Pot Quick and Easy Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This rich and tasty homemade spaghetti sauce is made with fresh tomatoes Just what you need for any pasta dish and so quick and easy to make in the Instant Pot

Ingredients

- - 2 tablespoons olive oil - 2 yellow onions
- chopped - 2 cloves garlic
- minced - 1 carrot
- chopped - 1 celery stalk
- chopped - 3 pounds plum tomatoes - 1 teaspoon dried oregano - 1 teaspoon Italian seasoning - 1 teaspoon sea salt - 1 teaspoon dried basil - ½ teaspoon ground black pepper

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Saute function. Heat olive oil and stir in onions and garlic; cook until soft and translucent
2. about 5 minutes. Add carrot
3. celery
4. and tomatoes; cook until tender
5. about 4 minutes. Season with oregano
6. Italian seasoning
7. salt
8. basil
9. and pepper. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 25 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
10. 10 to 40 minutes. Unlock and remove the lid. Blend with an immersion blender to desired consistency.