



Instant Pot Stuffed Shells

Ingredients:

1 pkg	Jumbo Shells	1 lb	Ground Beef
1 lb	Ground Pork	2	Eggs, slightly beaten
½ c	Bread Crumbs	1/4c	Parmesan Cheese
2 c	Shredded Mozzarella Cheese	3 c	Spaghetti Sauce
1 tsp	Onion powder		Garlic, salt, pepper (to taste) about ¼ tsp

Directions:

1. Brown meat using the saute' function until brown, drain, add spices; allow meat to cool after draining
2. While meat is cooling, cook pasta for 4-5 minutes; drain
3. Once meat is cool, add eggs, bread crumbs, parmesan cheese, & mozzarella cheese
4. Add 1 cup water in bottom of liner
5. You will need another pot to put in the liner; Optional: don't forget a sling handle!
6. Spread thin layer of sauce in second pot
7. Stuff shells & place in a single layer in pan
8. Continue to stack and add sauce as thin or thick to your taste
9. Cover with foil
10. Place second pot onto trivet in liner
11. Set to sealing
10. Press Manual "high" pressure for 8 minutes
11. Quick Release