

How To Make Best Instant Pot One Pot Spaghetti.

INGREDIENTS

6 spicy Italian sausage 2 lb

1 tsp onion powder

1 tsp garlic powder

1 tsp cayenne pepper

1 lb spaghetti

650 ml classico sauce

2 cups water

INSTRUCTIONS

Instant pot pres saute on hi and brake and saute sausages for 3-4 minutes. Add 1 tsp of onion powder + 1 tsp of garlic powder + 1 tsp of cayenne pepper + 1 lb of spaghetti + 650 ml of classico sauce + 2 cups of water. Press cancel, close the lid, press pressure cook on hi for 4 minutes. After that I will do quick release. Open lid mix it and let it stay for couple of minutes and eat.