Vegetarian Pasta Primavera

Ingredients:

2 cups penne pasta

1 tablespoon olive oil

1 small onion, finely chopped

1 bell pepper (any colour, thinly sliced)

1 small zucchini, thinly sliced'

2 cloves garlic, minced

2 cups vegetable broth

1 cup chopped tomatoes/ cherry tomatoes

1 teaspoon dried Italian seasoning (mix of basil, oregano and thyme)

Grated parmesan cheese (optional for serving)

Fresh basil leaves (optional for garnish)

Chopped carrots

Salt and pepper to taste

1. Sauté the vegetables: Turn on the sauce function of your Instant Pot. Add olive oil and let it heat up. Oil prevents foaming. Add chopped onion, bell pepper and zucchini. Sauté for about 2-3 minutes until they start to soften. The order of putting the ingredients is important to avoid the pasta sticking since you can't stir.
2. Add the minced garlic and sauté for 30 seconds until flagrant. Then add the dry penne pasta and stir to combine with the vegetables.
3. Add the vegetable broth and herbs. Season with salt and pepper to taste. Stir well to make sure the pasta is evenly distributed. Water should be just below the noodle line.
4. Close the Instant Pot lid and set the valve to sealing position. Put on "pressure cook" or " manual" mode. Set the cooking time to half of the time specified on the pasta package, minus one minute for al dente pasta.
5. Once the cooking cycle is complete perform a quick pressure release by carefully turning the valve to a venting position. If too much liquid remains put on sauce function to evaporate it.

6. Open the Instant Pot lid and stir in the fresh chopped tomatoes. The residual heat from the cooked pasta and vegetables will warm the tomatoes through, preserving their fresh flavour and texture. Don't put tomatoes to the bottom to avoid sticking.
7. Serve the pasta primavera into serving bowls. Top with grated parmesan cheese and garnish with fresh coriander.