# Spaghetti With Beef

**Ingredients:**

500gm lean ground beef, pre-cook and seasoned with salt and pepper.

1 onion, finely chopped

2 cloves garlic, minced

4 diced tomatoes

0.5 cup tomato sauce

2 cups beef broth

1.5 packet spaghetti, broken in half

1 teaspoon Italian seasoning (basil, oregano and thyme)

1 cup shredded mozzarella cheese

Parsley for garnish

Salt and black pepper to taste

1. Set your Instant Pot to the "sauce" mode. Add the ground beef and cook until it's browned and no longer pink, breaking it up with a spoon.
2. Add the chopped onion and mince garlic to the cooked beef. Sauté for a few more minutes until the onion is translucent.
3. Stir in diced tomatoes, tomato sauce, Italian seasoning, salt and black pepper.
4. Break the spaghetti noodles in half and add them to the Instant Pot, spreading them out evenly.
5. Pour in the beef broth over the noodles, ensuring they are fully submerged in the liquid.
6. Close the Instant Pot lid and set it to "pressure cook" mode for 5 minutes, depending on your preference for pasta tenderness. Use a quick pressure release when done.
7. Carefully open the IP and stir the cooked pasta and sauce. Sprinkle shredded mozzarella cheese over the top and let it melt from the residual heat.
8. Garnish with chopped parsley.
9. Serve hot.