



## Bow Tie Pasta

*A creamy Instant Pot bow tie pasta casserole made with hamburger and mozzarella (no cream cheese). Adapted with help from Gemini.*

## Ingredients

- 1 lb bow tie (farfalle) pasta
- 1 lb hamburger (ground beef)
- 1.5 - 2 cups shredded mozzarella (1.5 for the sauce, 1/2 cup to top)
- 1 Tbsp onion salt (replaces a whole onion)
- 4-5 cloves garlic, minced
- 1 (15 oz) can low sodium tomato sauce
- 4.5 cups beef broth
- 1 Tbsp Italian herb seasoning
- 1 tsp smoked paprika
- 1/2 tsp red pepper flakes
- 1 bay leaf
- 2 Tbsp all-purpose flour

## Instructions

1. Set the Instant Pot to Sauté and brown the hamburger, breaking it up; drain excess grease.
2. Add the minced garlic and cook about 1 minute until fragrant.
3. Stir in the Italian herb seasoning, smoked paprika, and red pepper flakes; toast 30 seconds.
4. Sprinkle the flour over the meat and spices; stir and cook 1 minute to make a roux. Press Cancel.
5. Pour in 1/2 cup beef broth and scrape up all the browned bits from the bottom (prevents a Burn warning).
6. Stir in the whole can of tomato sauce and the onion salt.
7. Add the bow tie pasta and spread it out evenly.
8. Pour in the remaining 4 cups beef broth. Do not stir. Tuck the bay leaf into the liquid on top.
9. Secure the lid, vent to Sealing. Pressure Cook on High for 4 minutes, then Quick Release immediately.
10. Open the lid, remove and discard the bay leaf. The mixture will look soupy; that is normal.
11. Stir gently to thicken (flour + pasta starch), then stir in 1.5 cups mozzarella until melted and creamy.
12. Taste and adjust salt and pepper.

## Special Notes

*Optional casserole top: transfer to an oven-safe dish, sprinkle the remaining 1/2 cup mozzarella on top, and broil 2-4 minutes until bubbly and browned. Kids loved it. The kids' mother was having trouble eating, so she had a smoothie instead.*

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