

Turn to Us

Autumn 2021

What's Cooking

A Favorite Recipe from
Jackie Safko



Dump and Start Instant Pot Creamy Ziti:

Yield: 4 servings | **Time:** 20 minutes

Ingredients:

- **1 1/2 cup** chicken broth
- **1 cup** heavy cream
- **1 tsp** minced garlic dried
- **8 oz** dry ziti pasta
- **1 cup** red pasta sauce
- **cup** parmesan cheese shredded
- **1/2 cup** mozzarella cheese shredded
- salt and pepper to taste

Preparation:

Step 1

Add the broth, cream, garlic, salt, pepper and noodles to the instant pot in that order. DO NOT STIR, but make sure all noodles are covered. If you need to move some noodles around, that's okay.

Step 2

Set your Instant Pot to Manual for 6 minutes. Let it naturally release its pressure for an additional 6 minutes then quick release.

Step 3

Add the red pasta sauce to the Instant Pot and give it a stir.

Step 4

SLOWLY add in the cheese while stirring. The cheese will melt and thicken the sauce. The sauce will also thicken as it cools.

ENJOY!

