

Instant Pot Pasta Bolognese

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/hot-italian-herb-dip-recipe-with-boursin-cheese>

Ingredients:

- 1/4 cup extra virgin olive oil
- 1 Spanish onion large, diced
- 1 large carrot peeled and diced
- 2 stalks celery diced, reserve the leaves/leafy tops from the stalk if possible
- 1 1/2 pounds ground meat your choice, I used a veal, pork and beef mix
- 1 tablespoon minced garlic or crushed
- 3/4 cup dry red wine
- 1/4 cup dry white wine
- 28 ounces crushed tomatoes can of, use San Marzano if you can swing it – worth the difference
- 2 cups beef broth I used 2 tsp of Beef Better Than Bouillon + 2 cups of water
- 1 teaspoon kosher salt
- 1 teaspoon seasoned salt
- 1 teaspoon Italian seasoning
- 1 teaspoon oregano
- 1/4 teaspoon nutmeg optional
- 1 pound ziti Rigati, like a Ziti with ridges
- 1/2 cup heavy cream or half & half
- 5 1/4 ounces Boursin or 5 oz of a brick of cream cheese, optional, for an even richer experience
- Parmesan cheese for topping

Nutrition:

1. Calories: 1220 calories
2. Carbohydrate: 110 grams
3. Cholesterol: 190 milligrams
4. Fat: 56 grams
5. Fiber: 9 grams
6. Protein: 60 grams
7. SaturatedFat: 22 grams
8. Sodium: 1590 milligrams

9. Sugar: 8 grams
 10. TransFat: 1.5 grams
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