

# Instant Pot Indian Vegetable Masala Pasta

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/north-indian-vegetable-masala-recipe>

## Ingredients:

- 2 1/2 cups veggies diced, \*, I use 1/2 cup each of: bell pepper, carrots, red onion, frozen corn, frozen peas
- 2 cups elbow macaroni or gluten-free elbow macaroni\*
- 1 3/4 cups water
- 1 cup masala fresh or thawed onion
- 2 tablespoons ghee /butter, or oil
- 1/2 teaspoon salt
- 1/2 teaspoon Garam Masala
- 1/4 teaspoon cayenne adjust to taste
- cilantro garnish, optional

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 57 grams
3. Fat: 10 grams
4. Fiber: 11 grams
5. Protein: 11 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 320 milligrams
8. Sugar: 4 grams

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