



Beef Mac and Cheese Serves: 6-8

Ingredients:

1 tablespoon olive oil	Freshly ground black pepper to taste
1 pound lean ground beef	1 can (28-ounces) diced tomatoes in juice
1 onion, finely chopped	1 cup beef stock
1 green pepper, diced small	¼ cup ketchup
1 red pepper, diced small	½ pound dried elbow macaroni
1½ teaspoon dried oregano	1½ cups grated Parmesan or cheddar cheese
1½ teaspoons dried basil	
1 teaspoon salt	
1 teaspoon paprika	

Directions:

1. Press **“sear”**, set to 8 minutes, then press **“start/stop”**.
2. Add olive oil and ground beef to cooker.
3. Break beef into large chunks and brown.
4. Add onions, peppers and seasonings. Cook until fragrant, stirring well.
5. Add tomatoes, stock, ketchup, and macaroni.
6. Close lid and lock.
7. Press **“time”**, set to 5 minutes, then press **“start/stop”**.
8. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Stir in grated cheese and season with salt and pepper before serving.