Spaghetti Dinner



This recipe for a wholesome spaghetti and meatball dinner is extremely easy in your NESCO® 8 Qt. Pressure Cooker. Simply add all the ingredients in the order of the recipe, lock the lid, and set. In only 10 minutes you have a wonderful meal.

Let us know what you think. What are some of your favorite meals you like to make in your NESCO Pressure Cooker?

Your Key Ingredient:

NESCO Pressure Cooker

Grocery Ingredients:

1 ½ cups spaghetti, break in thirds

1 ½ cups water
1 ½ cups spaghetti sauce
16 frozen meatballs
1 cup sliced black olives or whole
2 tsp olive oil
Optional: top with parmesan cheese

Instructions:

1. Pour all ingredients in the order listed into the cooking pot of your **NESCO® Pressure Cooker**.
2. Lock lid into place and set the pressure regulator knob to SEAL. Cook on High for 10 minutes. Makes 4-6 servings.