

Lasagne



Ingredients

- 1/4 cup water
- 1/3 cup Parmesan cheese, grated
- 1 tbsp. olive oil
- 1 small yellow onion, diced
- 1 lb. ground beef
- 1 pinch of salt and pepper
- 1 jar (approx 20 oz.) spaghetti sauce
- 1 lb. bag mozzarella, grated
- 1 tsp. Italian seasoning
- 2 lbs. ricotta cheese
- 2 large eggs
- 2 tsp. garlic, minced
- 8 oz. no-boil lasagna noodles

Directions:

1. Add a bit of olive oil into the Pressure Pro and engage the browning feature by pressing **RICE/RISOTTO**.
2. Let sit until sizzling then add the onion, ground beef, salt and pepper. Cook until onions become translucent and beef is browned.
3. Add spaghetti sauce and water to beef and onion mixture, stir and remove from heat into a large bowl.
4. In another bowl mix ricotta cheese, eggs, parmesan cheese, garlic, Italian seasoning, salt and pepper.
5. Fill bottom of Pressure Pro with water until about 1/4 inch deep.
6. Ladle 1/5 of the beef and sauce mixture into the water and then cover with a layer of noodles.
7. Cover the noodles with 1/3 of the cheese mixture.
8. Cover the cheese mixture with another 1/5 of sauce, then another layer of noodles.
9. Repeat for two more layers, ending with noodles topped with the final layer of sauce.
10. Secure lid and use **1 MINUTE** button to set for 7 minutes. When done, carefully release pressure. Open the lid and sprinkle with mozzarella cheese.
11. Cover and let rest for 10 minutes before serving.