

Remove pasta from the top of jar to be used later. Turn Instant Pot to sauté setting. When display says HOT add in the ground beef and break it up. Brown for about 5 minutes. If there is excess grease, drain it off. Stir in 1 tsp garlic powder, ½ tsp kosher salt and ½ tsp pepper. Add in 8 cups of water. Add in contents of jar (not the pasta). Add in 1 (14.5 oz) can of diced tomatoes and a can of tomato sauce. Cover Instant Pot and secure the lid. Make sure valve is set to sealing. Set the SOUP button to 6 minutes. When time is up move valve to venting. If foam comes out then move valve back to sealing for 20 seconds and then try again to move to venting. Once all pressure has released, remove the lid. You can cook pasta one of two ways. The first way is to boil the pasta on the stove and then drain. The second way is to add the pasta into the soup and use the sauté setting to boil until it is tender. Ladle soup into bowls and serve.