

# Instant Pot Spaghetti Sauce



4.94 from 133 votes

Instant Pot Spaghetti Sauce is a staple recipe! This classic tomato sauce tastes like it has been simmered all day, but comes together in less than 1 hour, thanks to the pressure cooker.

Prep Time	Cook Time	Pressure Time	Total Time
5 mins	25 mins	20 mins	30 mins

Course: Main Course   Cuisine: Italian   Servings: 16   Calories: 63kcal

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## Equipment

- [Electric Pressure Cooker \(6 or 8 quart\)](#).

## Ingredients

- 1 tablespoon [olive oil](#)
- 1 small [onion](#) minced
- ½ cup dry red wine or additional vegetable broth
- 1 ½ cups [vegetable broth](#)
- 28 ounces [crushed tomatoes](#) or tomato sauce
- 12 ounces [tomato paste](#)
- 3 cloves [garlic](#) smashed
- 2 teaspoons [dried oregano](#)
- 1 tablespoon dried parsely
- 2 [bay leaves](#)
- 1 teaspoon [kosher salt](#)
- ½ teaspoon [pepper](#)
- ¼ teaspoon [crushed red pepper flakes](#)
- 1 tablespoon [butter](#) or additional olive oil
- 1 tablespoon [honey](#)

## Instructions

1. Heat Instant Pot, using saute function. Once the pressure cooker is heated, add in olive oil and onions. Saute for 1-2 minutes or until onions begin to soften. Turn OFF the saute function.
2. Add the wine (or ½ cup of broth) to the instant pot. Scrape up any browned bits that may have formed on the bottom of the instant pot.
3. Add the vegetable broth, crushed tomatoes (or sauce), garlic, dried herbs, and salt and pepper, into the pressure cooker in that order. Stir gently.
4. Dollop tomato paste on top of sauce mixture and drizzle with honey. Add butter to the top of the ingredients. DO NOT STIR. Secure the lid on Instant Pot and make sure the vent knob is sealed.

5. Cook on high pressure for 25 minutes by hitting manual or pressure cook and using the +/- buttons to adjust the time to 25 minutes.
6. Allow the pressure to release at least 10 to 15 minutes before releasing pressure. Remove the bay leaf, stir well and use accordingly.

## Notes

**Storage:** Use spaghetti sauce right away, or store in glass or freezer-safe containers.

- Instant Pot Spaghetti Sauce keeps for 5-7 days in the fridge.
- Instant Pot Spaghetti Sauce freezes for 3-4 months.

**For Dry Red Wine,** I suggest a Cabernet or Merlot wine. If you don't care to use wine, use additional broth.

**Butter:** Feel free to omit and use additional olive oil to keep this recipe dairy-free.

## Nutrition

Calories: 63kcal | Carbohydrates: 11g | Protein: 2g | Fat: 1g | Cholesterol: 1mg | Sodium: 441mg | Potassium: 439mg | Fiber: 2g | Sugar: 7g | Vitamin A: 560IU | Vitamin C: 11.1mg | Calcium: 28mg | Iron: 1.5mg

*Instant Pot Spaghetti Sauce <https://amindfullmom.com/instant-pot-spaghetti-sauce/> January 3, 2019*