**Mac and Cheeseburger with the Power Pressure Cooker XL**

https://www.youtube.com/watch?v=NPDjqlVW2GE&index=11&list=PLe8SA\_VYsIG5exfnKnQWWctTD2ufw8Ejx

Chef Eric Theiss

1 lb. elbow pasta

8 oz. ground beef

½ onion, diced

2 cloves garlic, minced

2 oz. vegetable oil

2 cups water

2 cups milk

1 tsp turmeric

1 tsp. black pepper

2 tsp sea salt

8 oz. plum tomatoes, diced

1 cup spinach, chiffonade

10 oz. cheddar cheese, shredded

Rice setting 8 minutes

Heat pot to sauté. Add oil. Brown ground beef. Drain out the grease.

Add onion, garlic, and spices.

Add dry pasta.

Add milk, water, and salt

Cover with lid. Set pressure cooker to cook rice for 8 minutes.

Release the pressure.

Add the cheese. Stir.

Add the tomatoes and spinach. Fold in everything.