Instant Pot Italian Meatballs

Ingredients

1 1/2 lb Ground Beef
1/2 lb Italian Sausage
1 Onion (finely chopped)
4 clv Garlic (minced)
1/2 c Panko
1/2 c Parmesan
1/2 c Parsley (chopped)
2 Eggs
2 T Heavy Cream
1 t Salt
1/2 t Ground Black Pepper
2 T Olive Oil
1 t Dried Oregano
2 T Tomato Paste
1/4 c Red Wine
56 oz Crushed Tomatoes

Instructions

1. In a large bowl, mix ground beef, sausage, 1/2 onion, 2 cloves garlic, Panko, Parmesan, 1/4 cup parsley, heavy cream and eggs gently with hands until completely incorporated. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper and form into 24 balls.
2. Add the meatballs to a sheet pan covered with foil. Broil for 7 minutes then flip over and broil for another 7 minutes.
3. Set Instant Pot to Sauté setting on high and heat oil. When oil is shimmering, add 1/2 onion and cook, stirring occasionally, until onion is tender, about 2 minutes. Stir in tomato paste, garlic, and oregano, and cook until fragrant, about 1 minute. Stir in wine and simmer for 1 minute.

Instant Pot Italian Meatballs

4.Add crushed tomatoes and season with 1/2 teaspoon salt and 1/4 teaspoon pepper and stir, then add meatballs. Lock lid and set to Pressure Cook on high for 8 minutes. Do a quick release, making sure to wait until cycle is complete before unlocking and removing lid. Sprinkle with the rest of the parsley and serve immediately.