

Turkey Bolognese

Ingredients

1 lb Ground Turkey	2 Bacon Slices (diced)
28 oz Crushed Tomatoes	2 Celery Stalks (chopped)
2 Carrots (chopped)	1 Onion (chopped)
6 clv Garlic (chopped)	1 t Dried Oregano
1 t Dried Thyme	1/4 c Heavy Cream
1 c Red Wine	1/4 c Parsley (chopped)
1/4 c Basil (chopped)	8 oz Spaghetti
1/2 c Parmesan	1 t Salt
1/2 t Ground Black Pepper	1 Rosemary Sprig

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Instructions

1. In the InstantPot, press the "Saute" button on high and cook the bacon until slightly crispy.
2. Add the turkey and the celery, carrots, garlic, rosemary and onion to the pot and cook for 5 minutes, breaking up the meat into small pieces. It doesn't have to be cooked all the way, just browned and broken into small pieces. Add salt and pepper and stir.
3. Add the crushed tomatoes, dried oregano and thyme and red wine. Place the top on the InstantPot to secure and cook on manual for 20 minutes.
4. Release the steam valve, and stir in heavy cream. Turn off heat and add fresh chopped parsley and basil then stir again. Taste for seasoning.
5. Scoop sauce on top of pasta and add grated parmesan cheese.