

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 Rosemary Sprig
1 t Dried Oregano	1 t Dried Thyme
2 Bay Leaves	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	

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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, bay leaves and thyme and red wine. Place the top on the InstantPot to secure and cook on manual for 30 minutes.
4. Do a quick release of the steam valve. Press the saute button and adjust to low then stir in heavy cream. Cook for an additional 15 minutes until desired consistency.
5. Turn off heat and add fresh chopped parsley and basil then stir again. Taste for seasoning. Scoop sauce on top of pasta and add grated parmesan cheese.