Mac and Cheese Instant Pot

Ingredients

3 T Butter
1 t Dry Mustard
1 t Garlic Powder
3/4 t Salt
4 c Water
16 oz Rotini
5 oz Milk
1/8 t Ground Nutmeg
0 ds Ground Black Pepper
1 t Tabasco Sauce
3 c Sharp Cheddar Cheese
1 c Monterey Jack Cheese
1/4 c Parmesan Cheese

Instructions

1.Place the dry pasta, butter, garlic powder, salt, dry mustard, and water into the Instant Pot cooker pot. Place the lid on the top and seal the toggle switch. Press manual (high) then press minus button to decrease automatic time to 4 minutes.
2.When cooking time is complete, do a quick release and remove the lid when the pin drops.
3.Keeping the pressure cooker on low heat (the Instant Pot will automatically go into this warm mode after cooking). Add the milk, nutmeg, pepper, and Tabasco. Stir well then add half the cheeses. Mix well then when the first batch of cheese is melted, add the second half.
4.Remove mac and cheese from heat source and let rest for about 5 mins to let the sauce thicken.

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Serve immediately.