

Instant Pot

Cheesy Shells & Sausage

Serves 6-8

Ingredients

- 4 tablespoons butter
- 2 large shallots, diced
- 2 pounds Italian sausage links
 - I use 2 packages of Johnsonville Mild Italian links
- 1 tablespoon crushed garlic
 - I use the minced garlic in a jar
- 1 teaspoon Italian seasoning
- 2 cans (14.5 oz each) chicken broth
- 3/4 cup white wine
 - this is 1 single serve mini bottle
- 1 package (10 oz) cherry or grape tomatoes
- 2 boxes (8 oz) Banza gluten free pasta shells
 - or 1 pound traditional shells
- 8 ounces baby spinach
- 1/3 cup half-and-half or heavy cream
- 1 1/2 cups grated parmesan cheese
 - plus more for garnish
- 1 package (5.2 ounce) Boursin Garlic & Fine Herb cheese
 - or 5 ounces cream cheese

Method

Add butter to Instant Pot (6 quart) and press “Saute” and adjust so it’s on the “High” setting.

Melt the butter until sizzling then add the shallots. Let the shallots soften while stirring for 2-3 minutes.

Add the sausage, garlic and Italian seasoning and cook while intermittently stirring for about 4 minutes. The sausage does not have to be cooked through at the end of this step.

Stir in the chicken broth, wine and tomatoes. Stop stirring and add the pasta. There will be no more stirring until the end. With the back of a spatula, spread the pasta evenly and lightly press into liquid. The upper most layer of pasta will not be covered with liquid, and that’s ok.

Pile the spinach on top. It will look like a lot of spinach – don’t worry – it’s not.



Secure the lid on the pot and ensure the vent arrow is pointed to “sealing.” Re-set the pot by canceling, or unplugging and plugging back in. Press “manual” or “pressure cook” on High for 6 minutes.

It will take time for the pot to come to pressure before counting down the 6 minutes. (Mine takes 10/15 minutes).

Once the pot runs out of time (and beeps that it’s finished with the 6 minutes), carefully release the pressure.

Open the pot and using a rubber spatula carefully fold in the cream, parmesan and Boursin cheeses.

Serve! Top with extra parmesan cheese.