



Instant Pot Spicy Shrimp Pasta

30
minutes
or less

INGREDIENTS

1 package(s) (16-oz.) Hy-Vee pot sized spaghetti
4 cups water
1 tsp kosher salt
1 tsp Gustare Vita olive oil
2 clove(s) garlic, minced
 $\frac{3}{4}$ cup Culinary Tours bang bang sauce
1 package(s) (16-oz.) Fish Market cooked shrimp, tail on, peeled & deveined (26 to 30 count)
green onions, for garnish
crushed red pepper, for garnish

PREPARATION

- 1** Place spaghetti in an 8-quart Instant Pot or pressure cooker. Add water, salt, olive oil, and garlic. Lock lid in place and set valve to SEALING position. Cook on HIGH PRESSURE for 6 minutes.
- 2** Place a towel over release valve; move to VENTING position (Quick Release) to release pressure. Carefully remove lid, allowing steam to escape. Stir pasta.
- 3** Set Instant Pot or pressure cooker on SAUTÉ setting. Add bang bang sauce; stir to coat pasta evenly. Stir in shrimp. Cook, uncovered, for 3 to 5 minutes or until heated through, stirring occasionally.
- 4** To serve, drizzle with Thai chili sauce. Garnish with green onions and crushed red pepper, if desired.

NUTRITION FACTS

Calories: 320
Total Fat: 25g
Saturated Fat: 5g
Trans Fat: 0g
Cholesterol: 105mg

Sodium: 1200mg
Carbohydrates: 16g
Fiber: 2g
Sugar: 12g
Protein: 12g