

INSTANT POT CHEESY TACO SHELLS

yield: 6 SERVINGS prep: 20 MINUTES cook: 20 MINUTES total: 40 MINUTES

ONE POT DINNER! So creamy, cheesy and full of taco flavors using ground beef. Quick, simple + so bomb for the whole family!

★★★★★ 5 stars (32 ratings)

INGREDIENTS

- **1 tablespoon** olive oil
- **1 pound** lean ground beef
- **1/2** medium sweet onion, *diced*
- **1** small poblano pepper, *diced*
- **3 cloves** garlic, *minced*
- **2 1/2 teaspoons** chili powder
- **1 teaspoon** dried oregano
- **1 teaspoon** ground cumin
- **3 cups** beef stock
- **1** 8-ounce can tomato sauce
- **1 cup** mild salsa, *homemade or store-bought*
- **12 ounces** medium pasta shells
- Kosher salt and freshly ground black pepper, *to taste*
- **6 ounces** shredded extra-sharp cheddar cheese, *about 1 1/2 cups*
- **1/2 cup** heavy cream
- **1/4 cup** chopped fresh cilantro leaves

INSTRUCTIONS

- 1** Set a 6-qt Instant Pot® to the high saute setting. Heat olive oil; add ground beef and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat.
- 2** Add onion and poblano, and cook, stirring frequently, until tender, about 2-3 minutes. Stir in garlic, chili powder, oregano and cumin until fragrant, about 1 minute.
- 3** Stir in beef stock, tomato sauce, salsa and pasta; season with salt and pepper, to taste. Select manual setting; adjust pressure to high, and set time for 5 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.

- 4 Stir in cheese and heavy cream until cheese has melted, about 1-2 minutes. Stir in cilantro.
- 5 Serve immediately.

This *Instant Pot Cheesy Taco Shells* recipe is brought to you by **DAMN DELICIOUS**

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