



Mac and Cheese and Meatballs

This one's an entire comfort-food casserole in one pot! The dish is a pretty standard mac and cheese, combined with meatballs— a fusion of two favorite comfort foods in every serving. You can use frozen beef or pork mini meatballs (so long as they are 1/2–1 ounce each). However, we found that turkey meatballs have a milder flavor, so the dish tasted more like cheese than meat— that is, more the way a mac and cheese should taste.

Course Dinner, Kids, Lunch

Cuisine Modern

Difficulty Easy

Browse Category Kid-Friendly, Side Dishes

Duration 30-60 min

Cooking Technique Max Pressure Cook, Multicooker, Sauté

Main Ingredient Macaroni, Turkey Meatballs

Servings	Prep Time	Cook Time
4 SERVINGS	5 MINUTES	28 MINUTES

Ingredients

- 4 cups chicken or vegetable broth 1 quart
- 1 lb mini or bite-sized frozen turkey meatballs
(even vegan and/or gluten-free meatballs, if that's a concern), 1/2-1 ounce each
- 4 tbsp butter 1/2 stick
- 2 tsp stemmed fresh thyme leaves or 1 teaspoon dried thyme
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp table salt
- 16 ounce elbow macaroni or gluten-free elbow macaroni, not "giant" or "jumbo" macaroni
- 12 ounces shredded cheddar
Swiss, mozzarella, Havarti, Monterey Jack, or other semi-firm cheese, or even a blend of cheeses (3 cups)
- 1 ounce finely grated Parmigiano-Reggiano 1/2 cup
- 1/2 cup heavy cream or light cream, but not "fat-free"

Instructions

1. Press the button SAUTÉ. Set it for HIGH, MORE, or CUSTOM 400°F and set the timer for **10 minutes**.

2. Mix the broth, meatballs, butter, thyme, onion powder, garlic powder, and salt in an Instant Pot. Heat until many wisps of steam rise from the liquid. Turn off the SAUTÉ function. Stir in the macaroni and lock the lid onto the pot.

3. **Option 1 Max Pressure Cooker**
Press Pressure cook on Max pressure for **5 minutes** with the Keep Warm setting off.

4. **Option 2 All Pressure Cookers**
Press Meat/Stew or Pressure cook (Manual) on High pressure for **6 minutes** with the Keep Warm setting off. The valve must be closed.

5. Use the **quick-release method** to bring the pot's pressure back to normal. Unlatch the lid and open the cooker.

6. Press the button SAUTÉ. Set it for HIGH, MORE, or CUSTOM 400°F and set the timer for **5 minutes**.

7. Stir in the shredded cheese, grated Parmesan, and cream until the cheese is melted and bubbly. Turn off the SAUTÉ function; set the lid askew over the pot and let sit for a couple of minutes. Serve warm.

Recipe Notes

Beyond

- For more heft, stir in up to 2 cups packed baby spinach or kale at the same time as the cheese and cream.
- Garnish the servings with minced chives, stemmed and minced fresh parsley leaves, ground black pepper, grated nutmeg, and/or red pepper flakes.