

## RECIPE

# Instant Pot Cabbage, Noodles and Sausage

I lived a few years in Pittsburgh and at the farmer's market there's a dish called Haluski, it has cabbage and noodles, and it's divine! Come to find out, it's a classic Polish dish often served during Lent. This recipe is a twist on this hearty classic by adding Polish sausage.



### INGREDIENTS

1 large onion chopped  
2-4 cloves of garlic minced  
2 tablespoons of olive oil  
3 tablespoons of butter (some people use an entire stick)  
1 – 12-14 oz precooked smoked sausage rope  
1 small cabbage  
1 – 16 oz package of extra wide egg noodles  
2 cups water  
Season to taste (I like to use McCormick® Grill Mates® Montreal Steak Seasoning)



### PREPARATION

Turn on SAUTE on the Instant Pot and add olive oil.  
Sauté the onion and garlic until golden brown. Add enough water to avoid sticking to the pan  
Cut sausage into ½ inch slices.  
Slice the cabbage to about the width of the noodles  
Add cabbage, noodles and water to the Instant Pot toss everything together.  
Add butter and sausage on the top. Close the lid.  
Set the Instant Pot to MANUAL PRESSURE COOK for 3 minutes. Wait 5 minutes before releasing the pressure.  
Season to taste and serve.



### MIX IT UP

Consider adding these items:  
1 cup of frozen peas  
Use your favorite precooked smoked sausage, kielbasa, Trader Joe's Soy Chorizo, turkey or chicken options or hot sausage

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