

BEEF RAGU

SIDE ITEM: Cheese grits

1. Thaw your meal enough to pop out of the freezer container.
2. Add frozen meal & 1 cup water to IP.
3. Set IP for high, 90 minutes. Once cook cycle is up, allow pressure to naturally release for 10-15 minutes before manually releasing remaining pressure.
4. While the IP is cooking, bring 3 cups of water to a boil. Once boiling, add grits and stir vigorously until blended and smooth. Add American and cheddar cheeses; stir.
5. Once IP cycle is done and pressure is released, shred beef and stir into sauce.
6. Serve ragu over grits. Garnish with parmesan cheese.

NEEDED FOR SERVE DAY:

- 1/2 cup parmesan cheese
- 3 slices American cheese
- 1 cup cheddar cheese
- 2 cups quick cooking grits

PREP TIME: 120-130 mins **SERVES:** 6-8