

Instant Pot Beef Stroganoff



Ingredients

- 2 pounds stew meat
- salt and pepper, to taste
- 1 cup sliced mushrooms
- 3 teaspoons minced garlic
- 3 tablespoons butter
- 2 tablespoons flour
- 3 cups low sodium beef broth
- 4 tablespoons Worcestershire sauce
- 10 ounces egg noodles
- ½ cup sour cream
- 2 tablespoons corn starch + ¼ cup beef broth - or cold water, optional

Instructions

- Set pressure cooker to SAUTE. Add butter, garlic, and mushrooms. Once butter is completely melted, sprinkle in flour and stir to coat the mushrooms.
- Add 3 cups beef broth, worcestershire sauce, and the stew meat. Cover, turn steam valve to the sealed position, and set to PRESSURE COOK (or MANUAL) for 15 minutes.
- Do a quick release (turn to VENTING position and remove lid once float valve drops). Stir in egg noodles and set to PRESSURE COOK (or MANUAL) for 3 minutes. Do another quick release.
- Stir in sour cream, taste, and add salt and pepper as needed. Serve OR for a thicker stroganoff sauce, set pressure cooker to SAUTE setting, whisk together ¼ cup broth and corn starch, and stir into the stroganoff. Once sauce comes to a boil and has thickened, serve.