










# Instant Pot Beef and Noodles



5 from 6 votes

Instant Pot Beef and Noodles is the perfect comfort food. Simple weeknight dinner recipe that everyone will love and crave!

 <b>Course</b>	dinner, lunch, Main Course, party
 <b>Cuisine</b>	American
 <b>Keyword</b>	beef, egg pasta, Instant Pot Beef and Noodles, pasta
 <b>Prep Time</b>	5 minutes
 <b>Cook Time</b>	30 minutes
 <b>Total Time</b>	35 minutes
 <b>Servings</b>	4
 <b>Calories</b>	874kcal
 <b>Author</b>	<a href="#">Corrie</a>

## Ingredients

- 2 tablespoon olive oil
- 3 lb chuck roast diced
- 2 packs onion soup mix
- 2 cups water
- 1 cup beef broth
- 1 can cream of mushroom soup
- 1 cup egg pasta
- 1 cup sour cream

## Instructions

1. Push the saute button on the Instant Pot. Set the timer for 5 minutes and add in the oil and beef. Stir occasionally with a wooden spoon.
2. Once the meat starts to cook and loses the pink coloring, add the onion soup mix into the Instant Pot.
3. Pour in the can of cream of mushroom soup and add the water and beef broth as well.
4. Close the lid, and cook on high pressure for 25 minutes.
5. Once the time has passed, do a quick release and then take off the lid.
6. Add the egg pasta and stir in the sour cream.
7. After you've mixed together the ingredients, let it thicken a bit in the Instant Pot.
8. Once it's at a texture you like, serve and enjoy :)

## Notes

- Be sure to cut up the chuck roast into bite-sized pieces. If they're too big, they're hard to chew and make a weird texture. If they're too small, they may cook too quickly and become tough.
- you can also add shredded beef, ground beef, ground chicken, or ground turkey.

- You can omit the cream of mushroom soup if you want. In its place, add more sour cream or cream cheese.
- Elbow macaroni or Spaghetti noodles would also be a great option for this recipe.

### **Recipe by Corrie Cooks - Quick and Easy Recipes**

**<https://www.corriecooks.com/instant-pot-beef-and-noodles/>**