

PRESSURE-COOKER POT ROAST

SERVES 4 to 6

TOTAL TIME: 40 minutes (plus time to pressurize and depressurize pot)

We prefer to use baby Yukon Gold potatoes measuring 1 to 3 inches in diameter in this recipe; do not substitute full-size Yukon Gold potatoes or else they will burst open during cooking. Other types of small red or white potatoes can be substituted for the Yukon Golds if necessary. When serving the pot roast, use a spatula to gently remove the slices of beef from the pot. Be sure to allow the pressure to release naturally here or else the slices of meat may break apart.

- 1 (10.5-ounce) can condensed French onion soup**
- 2 tablespoons tomato paste**
- ½ ounce dried porcini mushrooms, rinsed and minced**
- 1 (2½- to 3-pound) boneless beef chuck-eye roast, trimmed and cut across grain into 1-inch slices**
- 2 pounds small Yukon Gold potatoes**

1. Whisk soup, tomato paste, and porcini together in pressure-cooker pot, then lay sliced meat over top. Place potatoes on top of meat.

2. Lock pressure-cooker lid in place. Bring to high pressure over medium-high heat, then cook for 30 minutes, adjusting heat as needed to maintain high pressure.

3. Remove pot from heat and allow pressure to release naturally for 15 minutes. Quick-release any remaining pressure, then carefully remove lid, allowing steam to escape away from you.

4. Transfer meat and potatoes to platter. Remove fat from surface of sauce using large spoon, and serve meat and potatoes with sauce.

*The America's
Test Kitchen
Quick Family
Cookbook,
c2012*