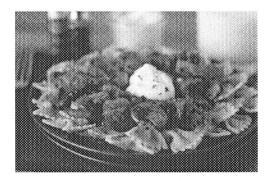# Pressure Cooker Beef Stroganoff

Yield: 6 - 8 servings

Ingredients

- 2 pounds beef round steak, cut into 1-inch pieces
- 1 tablespoon vegetable oil
- 1 medium onion, chopped
- 2 cloves garlic, minced or pressed
- 2 tablespoons tomato paste
- 1 1/2 cups beef broth
- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1 package (12 ounces) white mushrooms, sliced
- 2 tablespoons cornstarch
- 3 tablespoons cold water
- 1/3 cup sour cream
- Salt and pepper to taste
- Egg noodles, cooked

Directions

1. Season beef generously with salt and pepper. Put oil in the cooking pot and select browning. When oil begins to sizzle, brown meat in batches until all the meat is browned - do not crowd, add more oil as needed. Transfer meat to a plate when browned.
2. Add the onions and cook, stirring frequently, until the onions soften and begin to brown, about 5 minutes.
3. Add the garlic and tomato paste and sauté 1 minute.
4. Add beef broth and scrap up any brown bits on the bottom of the pot.
5. Add browned beef and any accumulated juices. Select High Pressure. Set timer for 18 minutes.
6. While the beef is cooking, heat a large sauté pan over medium-high heat until hot. Add oil and butter. When butter is melted, add the mushrooms and cook until golden. (I cooked them in two batches.) Season with salt and pepper.
7. When beep sounds turn pressure cooker off and let the pressure release naturally for 10 minutes. After 10 minutes use a quick pressure release to release any remaining pressure. When valve drops carefully remove the lid.
8. Combine the cornstarch and water, whisking until smooth. Add cornstarch mixture to the broth in the pot stirring constantly. Select Simmer and bring to a boil, stirring constantly until sauce thickens. Add 1/3 cup of gravy to the sour cream and mix until well combined. Add the sour cream mixture to the gravy and stir until well blended. Stir in the sautéed mushrooms.
9. Serve over egg noodles.

www.pressurecookingtoday.com/beef-stroganoff-pressure-cooker/