

Hudson's Recipe of the Week

Beef Stroganoff for Instant Pot(R)

Ingredients	Aisle#	Directions
<ul style="list-style-type: none">• 2 tablespoons canola oil	8	
<ul style="list-style-type: none">• 1/2 onion, diced	Produce	
<ul style="list-style-type: none">• 2 teaspoons salt, divided	8	
<ul style="list-style-type: none">• 2 pounds beef stew meat, cut into 1-inch cubes	Meat	
<ul style="list-style-type: none">• 1 teaspoon freshly ground black pepper	8	
<ul style="list-style-type: none">• 3 cloves garlic, minced	Produce	
<ul style="list-style-type: none">• 1/2 teaspoon dried thyme	8	
<ul style="list-style-type: none">• 2 tablespoons soy sauce	6	
<ul style="list-style-type: none">• 3 cups chopped mushrooms	Produce	
<ul style="list-style-type: none">• 2 tablespoons all-purpose flour	8	
<ul style="list-style-type: none">• 3 cups chicken broth	7	
<ul style="list-style-type: none">• 1 (16 ounce) package wide egg noodles	7	
<ul style="list-style-type: none">• 3/4 cup sour cream, or to taste	Dairy	
		<ol style="list-style-type: none">1. Turn on a multi-cooker (such as Instant Pot(R)) and select Saute function. Heat oil for 1 minute. Add onion and 1/2 teaspoon salt; cook and stir until onion begins to soften, 3 to 4 minutes.2. Season beef with 1 teaspoon salt and pepper. Add to the pot. Cook and stir until browned evenly on all sides, about 2 minutes. Add garlic and thyme; cook until fragrant, about 30 seconds. Pour in soy sauce.3. Stir mushrooms into the pot. Stir in flour until evenly incorporated. Pour in chicken broth and remaining 1/2 teaspoon salt. Close and lock the lid. Set timer for 10 minutes. Set to high pressure according to manufacturer's instructions, 10 to 15 minutes.4. Release pressure carefully using the quick-release method. Open pressure cooker; stir in egg noodles. Seal and bring to high pressure again, about 5 minutes; cook for 5 minutes.5. Release pressure naturally according to manufacturer's instruction for 5 minutes. Release remaining pressure using the quick-release method. Open pressure cooker; stir in sour cream.

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