

How To Make Best Hungarian Goulash Recipe Instant Pot.

INGREDIENTS

3 lb boneless pork stew

2 medium onion

3 peppers

2 tbsp oil

1 tsp paprika

3 cups beef broth

Diced tomato 796 ml

2 tbsp worchestershire sauce

1 tsp vegeta

1 tsp of marjoram

1/4 cup ketchup

2 tbsp chopped garlic

1 tsp salt

80 g dried mushrooms

1/4 cup sriracha sauce

5 potatoes

1/4 cup cornstarch

INSTRUCTIONS

Instant pot - press saute on hi add 2 tbsp of avocado oil, add chopped onion + 1 tsp of paprika and saute for 2-3 minutes then add 3 lb of pork stew and I will brown it for 4-5 minutes then I will add 2 cups of beef broth + diced tomato 796 ml + 2 tbsp of worchestershire sauce + 1 tsp of vegeta + 1 tsp of marjoram + 1/4 cup of ketchup + 2 tbsp of chopped garlic + 1 tsp of salt + 80 g of dried mushrooms + 1/4 cup of sriracha sauce then I add green, red and spicy pepper + cut 5 potatoes + 1 cup of beef broth + optional 1 cup roasted tomatoes. Press cancel close the lid and press pressure cook on hi for 30 minutes. Then 10 minutes natural release and then quick release. Press cancel then saute on hi and add cornstarch slurry to thicken sauce. Press cancel.