

# **How To Make Best Instant Pot Roast Beef And Potatoes.**

## **INGREDIENTS**

1,44 kg eye round roast beef

1 tsp cayenne pepper

1,5 tsp season salt

1 tsp thyme

1 tsp rosemary

1 tsp onion powder

1 tsp garlic powder

1 tsp smoked paprika

2 tbsp oil

1 tbsp butter

1 medium size onion

1 tbsp Worcestershire sauce

1 cup red wine

1 tsp garlic

2 cups beef broth

300 g sliced mushrooms

## **INSTRUCTIONS**

I have 3 lb of eye round roast beef and I will dry it and I will cut it in 3 pieces. Seasoning 1 tsp of cayenne pepper + 1,5 tsp of season salt + 1 tsp of thyme + 1 tsp of rosemary + 1 tsp of onion powder + 1 tsp of garlic powder + 1 tsp of smoked paprika I will mix it together and season meat.

INSTANT POT I will add 2 tbsp of oil press Sauté on hi. When oil is hot I will sear each side 2-3 minutes then I will put meat on a plate add 1 tbsp of butter and deglaze the pot. I cut medium size onion and sauté for 2-3 minutes, then add 1 tbsp of Worcestershire sauce + 1 cup of red wine and deglaze pot + 1 tsp of garlic put trivet roast on the trivet add 2 cups of beef broth + 300 g of sliced mushrooms. Press cancel close the lid press Pressure cook on Hi for 70 minutes, then 15 minutes of Natural release then Quick release. Open the lid. Take trivet with meat and put it on a plate, put 600 g or 1,5 lb of small potatoes. Close the lid, press cancel then pressure cook on Hi for 10 minutes. Then I will cut beef on a plate to small bite pieces. I make cornstarch slurry 3 tbsp of cornstarch + 3 tbsp of water. After 10 minutes cooking potatoes I will do 2 minutes of natural release then quick release.

Open lid press cancel then sauté on hi then I add cornstarch slurry to make sauce thicker then add meat back into pot mix it and press cancel.