



Simple Beef Tips and Noodles

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

Beef tips and noodles made in an Instant Pot is one of my family favorites its a great starter recipe for using a pressure cooker It is wonderful any time of year but we like it best in cooler weather Very quick and easy to make after a day at work It can also be made in a slow cooker

Ingredients

- - 2 tablespoons vegetable oil - 1 pound cubed beef stew meat - 1 large onion
- diced - 2 cloves garlic
- minced - 1 (8 ounce) package sliced button mushrooms - 1 (32 ounce) carton beef stock - salt to taste - ground black pepper to taste - 1 (8 ounce) package wide egg noodles - 3 tablespoons cornstarch - ½ cup cold water

Instructions

1. Heat oil in a pressure cooker over medium-high heat and stir in beef cubes. Cook until browned on all sides; remove beef cubes and set aside. Drain and discard excess grease. Lower heat to medium and add onion; cook and stir until onion has softened and turned translucent
2. about 5 minutes. Stir in garlic and mushrooms and continue to cook until garlic is fragrant but not brown
3. about 5 more minutes. Pour in beef stock
4. beef cubes
5. and any accumulated drippings; season with salt and pepper. Return to high heat
6. seal the lid
7. and bring to full pressure. Reduce heat to low
8. maintaining full pressure
9. and cook for 20 minutes. While stew is cooking
10. bring a large pot of lightly salted water to a boil. Stir in noodles; cook
11. stirring often
12. until tender
13. about 8 minutes. Drain and set aside. Remove the pressure cooker from heat and allow pressure to drop naturally. Dissolve cornstarch into 1/2 cup cold water. When pressure has dropped
14. remove the lid and whisk in cornstarch mixture. Bring beef and mushrooms back to a boil; cook
15. stirring constantly
16. until sauce has thickened
17. about 2 minutes. Pour beef over noodles and serve. Cook's Note: This can easily be adapted to a slow cooker. Simply follow steps 1 and 2 using a skillet; transfer the mixture to your slow cooker. Cover and cook on Low for 8 to 10 hours or High for 4 to 6 hours. Start boiling the water for the noodles about 30 minutes before you wish to eat.