

Instant Pot Beef Bourguignon

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Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr



Pull out your pressure cooker and whip up this quick and easy Instant Pot Beef Bourguignon and enjoy savory fall-apart tender beef chunks and veggies. If Ina Garten and Julia Child created a beef bourguignon together - this would be it!

Course: Main Course

Servings: 6 servings

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Ingredients

- 1 tablespoon oil
- 6 slices bacon, roughly chopped
- 3 pounds chuck beef, cut into 2-inch pieces
- 1 cup red cooking wine may sub chicken broth
- 2 cups beef broth
- 1/2 cup tomato sauce
- 1 beef boullion cube, crushed
- 1/4 cup flour
- 2 large carrots, cut into 2-inch pieces
- 1 white onion, chopped
- 1 tablespoon minced garlic
- 2 tablespoons fresh thyme, chopped or 3 teaspoons dried thyme
- 1 pound baby potatoes
- 8 ounces fresh mushrooms, sliced
- 1-2 teaspoons salt or to taste
- 1/2 teaspoon pepper
- chopped parsley for garnish

Instructions

1. Set [instant pot](#) to SAUTE. Drizzle with oil and sear bacon 3-4 minutes until cooked through. Use a slotted spoon to transfer to a paper towel lined plate and set aside.
2. Add beef to pot and sear 3-4 minutes, using tongs to rotate periodically to brown all sides.
3. Add red wine to the pot, scrape any brown bits off the bottom and sides of the pot and into the liquid. Simmer and reduce for about 5 minutes. Gradually add beef broth, tomato sauce, and boullion. Gradually whisk in flour.
4. Stir in bacon, carrots, onions, [garlic](#), thyme, potatoes, mushrooms, salt and pepper. Cover and set to PRESSURE COOK or MANUAL. Set to 45 minutes.
5. Do a natural release for 10 minutes (do nothing, just allow to depressurize during this time) then switch valve to VENT and do a quick release. Once float valve drops, remove lid. Set to SAUTE again and allow to thicken for 5-10 minutes.
6. Give it a good stir and taste before adding salt and pepper if needed and garnishing with chopped parsley.

Recipe Notes

SLOW COOKER INSTRUCTIONS: Use a skillet on the stove over medium-high heat for steps 1, 2, and 3. In step 4, transfer everything from the skillet into a slow cooker, then cover and cook on low for 6-8 hours. Uncover, set to HIGH, and stir in corn starch slurry. Allow to thicken for about 30 minutes, then finish with step 6 as written.

