

# Instant Pot {Pressure Cooker} Hamburger Stroganoff



## Prep Time

10 mins

## Cook Time

15 mins

## Total Time

25 mins

Our Favorite Meal Now in the Instant Pot! Only One Dish to Clean and You Have an Easy Dinner Recipe!

Course: Main Course

Cuisine: American

Servings: 6

Calories: 744 kcal

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## Ingredients

- 1/2 c. minced onion
- 1 clove garlic minced
- 1 lb ground beef
- 1 tsp salt
- 1/4 tsp pepper
- 1 10.5 oz can cream of mushroom soup
- 1 Tbsp Flour
- 3 c. beef broth
- 3 c. egg noodles uncooked
- 1 c. sour cream

## Instructions

1. Spray Instant Pot interior with cooking spray. Set to saute.
2. Brown ground beef, onion, and garlic.
3. After beef is browned stir in flour.
4. Add broth, soup, and salt and pepper. Mix.
5. Add noodles.
6. Place lid on Instant Pot.
7. Set to high pressure for 8 minutes.
8. After it is done, let the pressure naturally release for about five minutes, and then change to quick release until all the pressure is gone.
9. Stir in sour cream until combined.

## Recipe Notes

If you are looking for this to be thicker please use 2 - 2.5 c. of beef broth instead of the 3 c.

## Nutrition Facts

Instant Pot {Pressure Cooker} Hamburger  
Stroganoff

Amount Per Serving

Calories 744

Calories from Fat 225