

HOW TO INSTANT POT

SPICY BEEF W/ VEGETABLES

You may never go back to take-out!

Ingredients

- 2 (12- to 14-oz) top sirloin steaks, about 1 inch thick
- 1/2 tsp salt
- 3 Tbsp vegetable oil, divided
- 1/4 cup dry sherry
- 1/2 cup low-sodium beef broth
- 1/4 cup water
- 12 oz broccoli florets or trimmed green beans, or a mix of both
- 1 cup shredded carrots
- 1 red bell pepper, cored and cut into thin strips
- 1/4 cup soy sauce
- 2 Tbsp oyster sauce
- 2 Tbsp rice vinegar
- 2 Tbsp orange juice
- 1 Tbsp chili garlic sauce
- 2 tsp cornstarch
- 1 Tbsp minced peeled fresh ginger
- 1 Tbsp minced garlic
- 2 scallions, sliced
- steamed rice, for serving
- cilantro sprigs, for garnis

Directions

- Season steaks on both sides with salt. Heat IP by selecting Sauté. Add 2 Tbsp oil and heat until it shimmers.
- Working in batches as needed, add beef in single layer without crowding. Sear beef for 1-2 minutes. Flip and sear other side. Transfer beef to rack or plate.
- Wearing oven mitts, pour oil out of IP and return it to the heat. Add sherry. Bring it to a simmer. Stir, scraping up any brown bits from bottom of IP. Cook until sherry reduces by about half.
- Add beef broth and water to pot. Place steamer basket in IP. Put broccoli (or green beans), carrots, and bell pepper in steamer basket and place steaks on top. Lock lid in place. Select Manual, adjust pressure to Low and time to 1 min.
- After cooking, use quick pressure release. Carefully remove lid, transfer steaks to plate and remove steamer basket.
- In small bowl, whisk broth and water from IP with soy sauce, oyster sauce, vinegar, orange juice, chili sauce and cornstarch. Set aside.
- Heat IP by selecting Sauté, add remaining 1 Tbsp oil and heat until it shimmers. Add ginger, garlic and scallions. Cook, stirring, until fragrant, about 2 mins.. Stir in reserved broth mixture. Cook 3 mins., stirring occasionally, until sauce thickens. Adjust heat to Less for low heat.
- While sauce cooks, slice steaks 1/8 inch thick.
- Add beef and vegetables to IP and stir to coat. Cook just long enough for beef to finish cooking and vegetables to warm. Serve with rice and garnish with cilantro. Serves 4.