

# INSTANT POT BEEF STEW

## Ingredients:

2 lbs. Tjaden Ranch stew meat  
1 ½ T. olive oil  
1 tsp. salt  
1 tsp. black pepper  
1 tsp. Italian seasoning  
2 T. Worcestershire sauce  
3 tsp. minced garlic  
2 small white onions, chopped  
1 16 oz. bag baby carrots, cut into slices  
1 lb. potatoes, peeled and cubed  
32 oz. beef broth  
8 oz. tomato sauce  
2 T. cornstarch  
2 T. cold water

## Directions:

1. Add the olive oil to the instant pot and turn on the sauté function. Once the oil starts to sizzle, add the stew meat, salt, pepper and Italian seasoning...

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Sauté meat until cooked through (about 10 minutes).

2. Add beef broth, tomato sauce, Worcestershire sauce, garlic, onion, and potatoes. Close the lid and steam valve on the instant pot.

3. Cook on high pressure for 35 minutes. Quick release.

4. Mix together the cornstarch and cold water in small bowl. Add to the stew and stir until thickened.



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