

- I c. sour cream
- 3 c. beef broth 3 c. egg noodles uncooked
 - - This Flour dnos wool
- 10.5 oz can cream of mush-
 - J/4 tsp pepper
 - i tsb salt
 -] lb ground beef j clove garlic minced
 - J/2 c. minced onion

Pressure Cooker) Hamburg Strogan

Instructions

- Spray Instant Pot interior with cooking spray. Set to saute.
- Brown ground beef, onion, and garlic.
- After beef is browned stir in flour.
- Add broth, soup, and salt and pepper. Mix.
- Add noodles.
- Place lid on Instant Pot.
- Set to high pressure for 8 minutes.
- 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.
- Stir in sour cream until combined.

Notes

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

