



Swiss Steak Serves: 4-6

Ingredients:

1 lb beef top round, cut into
½-inch chunks
3 tablespoons olive oil, divided
Salt and freshly ground black pepper
to taste.
¾ cup beef broth, divided
3 ribs celery, julienned

3 medium carrots, julienned
1 medium onion, julienned
1 clove garlic, minced
1 teaspoon prepared horseradish
1 (8-ounce) can tomato sauce
1 bay leaf
¼ cup flour
¼ cup chopped fresh parsley

Directions:

1. Coat beef with 1 tablespoon olive oil and season with salt and pepper.
2. Press **“sear”**, set timer to 10 minutes, then press **“start/stop”**.
3. Add remaining oil, add beef, and brown on all sides.
4. Pour ½ cup broth and add celery, carrots, onions, garlic, horseradish, tomato sauce and bay leaf.
5. Close lid and lock.
6. Press **“meat/stew”**, set to 25 minutes, then press **“start/stop”**.
7. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
8. Open lid and transfer meat to covered dish and set aside.
9. Press **“sear”**, set to 10 minutes, then press **“start/stop”** to simmer sauce.
10. In small dish, combine remaining oil and flour to make slurry.
11. Add slurry to simmering sauce and stir until thickened.
12. Return meat to cooker and heat for 2 minutes, spooning gravy over meat.
13. Serve meat over egg noodles or rice and garnish with fresh parsley.