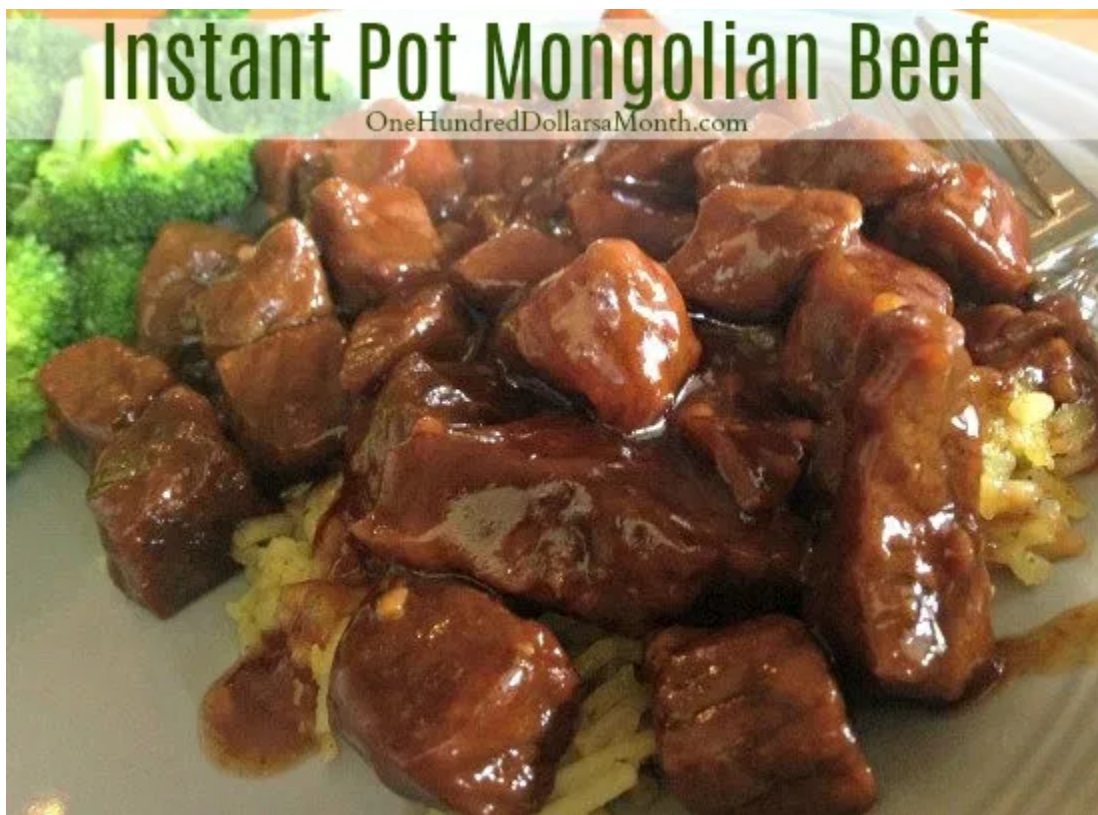


# Instant Pot Mongolian Beef

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June 7, 2017

what I'm up to on  
**Etsy**



Do you have an **Instant Pot** yet? If you do, you might want to cancel your dinner plans and whip up my friend Amberlina's Mongolian beef recipe. It looks so good! She told me that she's used flank steak, sliced up a rib-eye, and also used some stew meat once that was about to go bad. She said the rib-eye was her favorite, but that her family loved it every single time because the sauce is addictive. Here's the recipe:

## Ingredients

2 pounds flank steak, cut into 1/4" strips {or any other beef you've got in the fridge!}  
Salt and pepper  
1 tablespoon vegetable oil  
4 cloves garlic, minced  
1/2 cup soy sauce  
1/2 cup water  
2/3 cup dark brown sugar  
1/2 teaspoon minced fresh ginger  
2 tablespoons cornstarch  
3 tablespoons cold water  
3 green onions, sliced into 1-inch pieces {optional}

### Directions

Pour oil into the pot and press the saute button. Season the beef with salt and pepper, and when oil is hot, brown meat in batches until it's all browned. Remove meat from the pot and set aside. Add garlic and saute for 1 minute. Dump in soy sauce, 1/2 cup water, brown sugar, and ginger and stir until combined. Return beef and any accumulated juices to pot. Set the IP on manual for 12 minutes on high pressure. Use a quick pressure release when it's done.

When pin drops, carefully remove the lid and remove meat again, leaving the sauce. In a small bowl, mix cornstarch and 3 tablespoons water until smooth. Pour mixture into the sauce in the pot stirring constantly. Select simmer and bring to a boil, stirring constantly until sauce thickens. Stir in green onions and dump the meat back in. Toss to coat.

~Mavis

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