



## Instant Pot® Korean Beef

**Prep: 15 minutes plus standing**

**Cook: 45 minutes • Serves: 4**

- 2 tablespoons sesame oil
- 1 boneless eye of round steak (about 1½ pounds), cut into 1-inch pieces
- 2 tablespoons gochujang sauce
- 2 tablespoons Korean BBQ marinade seasoning (from 1.06 ounce packet)
- 1 tablespoon rice vinegar
- 1½ teaspoons grated fresh ginger
- 1 bag (12 ounces) frozen riced cauliflower
- 2 green onions, thinly sliced
- ½ cup shredded carrots
- 1 tablespoon toasted sesame seeds

**1.** In 5-quart instant pot, heat 1 tablespoon oil on sauté-normal; add beef and cook 5 minutes or until browned, stirring occasionally.

**2.** In medium bowl, whisk gochujang sauce, seasoning, vinegar, ginger, ¼ cup water and remaining 1 tablespoon oil; transfer to instant pot. Place lid on instant pot and close pressure valve to seal; pressure cook on high 40 minutes. Quick release steam; let stand 10 minutes before removing lid.

**3.** Prepare riced cauliflower as label directs. Serve beef mixture over cauliflower topped with onions, carrots and sesame seeds.

*Approximate nutritional values per serving:*

*338 Calories, 13g Fat (3g Saturated), 92mg Cholesterol, 897mg Sodium, 14g Carbohydrates, 3g Fiber, 7g Sugars, 39g Protein*