

Easy Homemade Instant Pot Swedish Meatballs

Ingredients

1 lb ground beef

1 pkg french onion soup mix

1 egg

1/2 c bread crumbs

2 tbsp worcestershire sauce

1 tbsp olive oil

5 tbsp butter melted

1 can beef broth 14.5 oz.

1 c heavy cream

1/2 onion diced

1/2 c sour cream

6 tbsp cornstarch varies according to thickness desired

1 tbsp dijon mustard

mushrooms quartered, optional

Directions

Mix together your ground beef, packet of french onion soup mix, 1 tbsp worchestershire sauce, bread crumbs, and 1 egg

Spray the inside of your Instant Pot with non stick spray and add a bit of olive oil inside. Set to saute, low.

Add your meatballs to your pot and cook just until the outsides are browned. Then add your diced onions and cook for a few minutes longer.

Mix together all your other ingredients (only use 3 tbsp of your cornstarch in this mix) in another bowl and use a whisk to make sure all lumps are gone.

Once your meatballs are browned pour your cream mixture into the pot.

Push the soup button on your Instant Pot (should automatically set to normal setting, 18 minutes).

Put your lid on, close your steam valve and once it beeps allow to naturally release or move steam valve just slightly so steam releases very slowly.

Remove the meatballs from the pot.

Set Instant Pot to saute.

Add remaining 3 tbsp. of cornstarch and whisk into liquid in pot.

Allow to bubble and thicken, add more cornstarch if desired.

Add meatballs back into sauce mixture and serve!

source:tomatohero.com