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## Instant Pot Carne Guisada / Puerto Rican Beef Stew

Yield: 4 min Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/carne-guisada-recipe-puerto-rican-style

## **Ingredients:**

- 1 tablespoon olive oil
- 2 tablespoons sofrito and you can find the recipe here or purchase it!
- 1 pound beef cubes
- salt
- pepper
- 1/2 teaspoon ground cumin or to taste
- 8 ounces tomato Can of, Sause
- 1 packet sazon
- 1 1/2 cups beef broth
- 14 ounces diced tomatoes Roasted
- 2 tablespoons red wine vinegar
- 2 bay leaves
- 1 teaspoon chicken bouillon Knorr® Bouillon, or any other

## **Nutrition:**

- Calories: 280 calories
  Carbohydrate: 9 grams
- 3. Cholesterol: 45 milligrams
- 4. Fat: 14 grams5. Fiber: 2 grams
- 6. Protein: 29 grams
- 7. SaturatedFat: 4 grams
- 8. Sodium: 730 milligrams
- 9. Sugar: 5 grams

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