

Pressure Cooker Swiss Steak

Yield: 6 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/power-pressure-cooker-swiss-steak-recipe>

Ingredients:

- 1 1/2 cups beef broth
- 2 tablespoons Worcestershire sauce
- 2 tablespoons all purpose flour
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 2 1/2 pounds eye of round roast
- 8 ounces mushrooms thinly sliced
- 8 scallions green and white parts, thinly sliced

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 75 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 46 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 370 milligrams
9. Sugar: 2 grams

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