**Beef Masala Curry**

*Fragrant spices paired with tender meat feature weeknight dish that can be on the table in 30 minutes with the help of Instant Pot!*

Prep Time

10 mins

Cook Time

30 mins

Course: Main CourseCuisine: IndianKeyword: beef curry, beef masala, stew, indian food, instant pot stew Servings: 6

**Equipment**

* pressure cooker

**Ingredients**

* 1 big yellow onion chopped
* 3 garlic cloves minced
* 2 lb stewing beef
* 1 cup tomato passata
* 1 cup beef stock
* 1 tbsp olive oil
* 1 tsp lemon zest
* 1 tsp brown sugar

**Spice Mix**

* 2 tsp salt
* 1 tsp freshly ground black pepper
* 1 tsp turmeric
* 1 tbsp garam masala
* 1/2 tsp cumin
* 1/2 tsp coriander
* 1/2 tsp cayenne pepper optional
* 1/2 tsp smoked paprika

**Garnish: fresh cilantro**

**Instructions**

**Curry Paste**

* Turn the pressure cooker into sauté mode. Add oil, chopped onions, garlic, spices, salt and pepper. Cook until onions become soft and golden, for about 3 minutes. Then stir in the tomato passata, brown sugar and bring to a boil. Pour the mixture into the food processor and blend all into a paste. Set aside.
* Then brown the meat on all sides, pour in the blended spice paste, stock and add lemon zest. Cover the lid and cook for 30 minutes on high pressure.
* Serve this incredibly tender and flavorful beef masala curry with steamed rice and chopped cilantro.

**Notes**

Stovetop cooking time may vary, about 2 hours. I've tried it in the Dutch oven and it comes out wonderfully.

Adjust the liquid if cooking on the stovetop as well. You may need at least another cup of broth. If too soupy, simmer down until thickened to your liking.