

Instant Pot Veggie Stew

★★★★★
4.72 from 25 votes

Prep Time

30 mins

Cook Time

15 mins

Total Time

45 mins

I took my most popular recipe this month and converted it for Instant Pots! Love a good rich, hearty stew? Try my Instant Pot Veggie Stew !

Course: Instant Pot
Cuisine: American
Servings: 8
Author: Chuck Underwood



Ingredients

- 1/2 med Onion (minced)
- 1 stalk Celery (minced)
- 1 med Carrot (minced)
- 2 cloves Garlic (minced)
- 1/4 cup Vegetable Broth (low sodium)
- 8 oz White Button Mushrooms
- 8 oz Portobello Mushrooms (chopped)
- 1 tsp Italian Seasoning
- 1 tsp Rosemary
- 1/2 tsp Rubbed Sage
- 1/2 cup Red Wine
- 1 can Diced Tomatoes (15oz)
- 1 can Tomato Sauce (8oz)
- 3 cups Vegetable Broth (Low Sodium)
- 2 med Carrots (diced)
- 1 stalk Celery (diced)
- 1 cup Green Beans (frozen or fresh) (diced)
- 2 med Yukon Gold Potatoes (diced)
- 1 Tbs Balsamic Vinegar
- 1/2 tsp Salt
- 1/2 tsp Kitchen Bouquet
- 1/4 tsp Ground Pepper
- 3/4 cup Pearl Onions
- 4 oz Frozen Peas
- 2 Tbs Corn Starch

Instructions

1. Set your IP to SAUTE mode and select LESS
2. Saute first 4 ingredients (onion, celery, carrot, and garlic) until soft and translucent
3. Add Italian Seasoning, Rosemary, and Sage
4. Add mushrooms and saute until all liquid has evaporated
(It's ok if veggies slightly brown and stick a little)
5. Deglaze pan with Red Wine, scraping up any bits on the bottom.
6. Add Tomatoes, Tomato Sauce, and Vegetable Broth
7. Add all remaining veggies except Pearl Onions and Peas
8. Add seasonings
9. Attach lid to Instant Pot,
Ensure Release Valve is set to SEALING,
Press MANUAL MODE and set timer to 15 minutes
10. Once finished, cover steam release with towel and CAREFULLY release all pressure
11. Remove lid and stir in pearl onions, peas, and cornstarch slurry
12. Stir and serve