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## Instant Pot Sloppy Top Sandwiches Recipe

Serves 8

### Ingredients

- 2 pounds *Certified Angus Beef*<sup>®</sup> top round, cut into 2-inch cubes
- 1 teaspoon kosher salt, divided
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/2 teaspoon sugar
- 1/2 teaspoon fresh ground black pepper
- 1 tablespoon vegetable oil
- 1 medium onion, diced
- 1/2 cup water
- 1 (6-ounce) can tomato paste
- 8 pack of buns
- Recipe provided by Mike Vrobel, DadCooksDinner.com
- 2 cups coleslaw (optional)

### Instructions

1. In a small mixing bowl, combine 1/2-teaspoon salt, garlic powder, onion powder, paprika, sugar and pepper. Season top round cubes with spice rub; set aside. Heat the oil in the Instant Pot set to Sauté mode, medium heat. Add the diced onions to the pot and sprinkle with 1/2-teaspoon salt. Sauté until onions soften, about 5 minutes, stirring occasionally.
2. Stir water into pot with the onions, top with spiced top round cubes in an even layer. Spread tomato paste evenly on top.
3. Lock the lid, set on “Pressure Cook” at high pressure for 30 minutes. Let the pressure come down naturally, about 20 more minutes. Remove the lid, tilting it away from you to avoid the hot steam.
4. With a slotted spoon scoop the beef cubes to a casserole dish and shred with a pair of forks. Ladle sauce from the pot onto the shredded beef until it is just sloppy enough, about 1 cup. Serve with buns and slaw.

