

RECIPE

Instant Pot Beef & Daikon Stew



Ready in about **2 Hours**

Serves **8 people**

Appliances **Instant Pot or Pressure Cooker**

Ingredients

- 2lbs beef chuck roast
- 1.5 inches of ginger or three slices
- 6 cloves of garlic crushed
- 1 medium onion roughly chopped
- ½ Tbsp of white pepper
- 1 Tbsp of sugar
- 2 Tbsp of 5-spice powder
- 1 Tbsp of dark soy sauce
- 1 Tbsp of hoisin sauce
- 1 Tbsp of soy sauce
- 2 Tbsp of oyster sauce
- 2 Tbsp of rice wine (i.e. Mirin or Shaoxing Wine)
- 3 bay leaves
- Water
- 1 medium to large daikon
- ½ lb of baby carrots
- 2 green onion stalks
- Serve with Jasmine white rice or your choice of Hong Kong noodles

Preparation

1. **Cut the beef chuck roast into stew-sized pieces.** Roughly, the length of each side might be 1.5 inches to 2 inches depending on preference. Add beef to Instant Pot.
2. **Add** ginger, garlic, onion, white pepper, sugar, 5-spice powder, dark soy sauce, hoisin sauce, soy sauce, oyster sauce, rice

wine, and bay leaves to Instant Pot. Mix until sauce evenly coats the mixture

3. **Pour water over the mixture** until covering the ingredients
4. **Place lid over Instant Pot.** Set pressure on high for 30 minutes. It will take several minutes to come to pressure before the countdown starts.
5. **While beef is cooking, wash, peel, and cut Daikon** in half length-wise and then cut into $\frac{3}{4}$ -inch slices while the meat is pressure cooked.
6. **When the timer goes off, naturally vent for 15 minutes.** This will help the meat continue slow cooking and become tender. Release the rest of the pressure and remove the lid.
7. **Remove beef and large solid pieces** from Instant Pot leaving most of the broth in the pot. It's okay if you leave some pieces behind.
8. **Add daikon and carrots to the broth**
9. **Place lid over Instant Pot.** Set pressure on high for 12 minutes. Allow the pressure cooker to come to pressure before the countdown starts. Release pressure manually when the timer goes off.
10. **Remove vegetables.** You can either add the vegetables to the beef or keep them separate in another bowl.
11. **Garnish with chopped green onions.** Serve over rice or noodles

Pro Tip

If you are a daikon fan and want to cook the vegetables with the meat for part of the time to infuse the flavors more, follow steps 1-5.

Then when instead of naturally venting for 15min, release pressure manually. Add daikon and carrots to stew. Pressure cook for 10 minutes. Naturally, vent for 5-10 minutes and manually vent.

Substitutions

- **Chuck roast:** brisket
- **White pepper:** black pepper
- **5-spice powder:** Chinese cinnamon, fennel seed, star anise, and cloves instead of
- **Dark Soy Sauce:** soy sauce, teriyaki sauce, more oyster sauce, more hoisin sauce, double black soy sauce, Worcestershire sauce, mushroom-flavored dark soy
- **Hoisin:** bean paste, garlic teriyaki, garlic and prunes, chili and plums, barbecue molasses, soy peanut butter, miso and mustard, ginger plum
- **Oyster sauce:** fish sauce, hoisin sauce, Worcestershire sauce with soy sauce, Teriyaki sauce, vegan mushroom sauce
- **Rice wine:** pale dry sherry, gin and wine, Japanese rice wines, Mirin, Shaoxing
- **Daikon:** White turnips, radishes, parsnips, jicama, cabbage hearts.
- **Jasmine white rice:** long grain white rice or long grain brown rice
- **Hong Kong noodles:** your choice of noodles

[Link to video](#)