

# Saucy Steaks & Cheesy Broccoli Gnocchi



## Ingredients

- 6oz. steaks
- 1/2 cup water
- 1 cup beef gravy
- 1 cup chopped broccoli
- 2-3 cups gnocchi
- 1 cup shredded cheese
- 1 onion, sliced

## Directions:

1. Pour 1 cup of gravy into the cooking pot of the Pressure Pro. Place the steaks over the gravy, coating each side. Top it with the sliced onions.
2. Fill a separate pan with the half cup of water. Add the gnocchi to the pan.
3. Place the steamer rack into the cooking pot over the steak and put the pan of gnocchi onto the rack. Shut the lid, lock it, and adjust the **PRESSURE VALVE** to **SEAL**.
4. Press **CHICKEN/MEAT** button.
5. While the steaks and the gnocchi cook, prepare the broccoli and cheese. Chop up the broccoli into smaller bite-size florets and place them into a small bowl. Mix in the cheese. Set aside until the Pressure Pro is done cooking.
6. Once the Pressure Pro has finished cooking the steaks and gnocchi, carefully turn the **PRESSURE VALVE** to **VENT** to release the pressure.
7. Once the float valve drops, open the lid and remove the pan with the gnocchi. Shut the lid again to maintain heat within the Pressure Pro.
8. Quickly drain all the water from the gnocchi. Toss the broccoli and cheese in with the gnocchi and place the pan back into the Pressure Pro again.
9. Shut the lid and leave it at **WARM** for about 5 minutes. The broccoli will steam inside and the cheese will melt. If the broccoli needs a bit more time, leave it in longer.
10. Once it is ready, stir.
11. Remove the steaks and serve with the gravy and onions. Add a side of the gnocchi and enjoy!