

Instant Pot Lamb Tacos with Feta

Real Simple, January 2021

Active Time: 25 minutes

Total Time: 1 hour 25 minutes

Serves: 4

Make Ahead / Instant Pot / Family Friendly

Ingredients

1¼ lb boneless lamb shoulder roast, trimmed and cut into 2-in. pieces

1¼ tsp kosher salt

½ tsp freshly ground black pepper

3 Tbsp canola oil, divided

5 cloves garlic, peeled and smashed

1½ cups beef stock

8 6-in. flour tortillas, warmed

Crumbled feta cheese

Pomegranate arils

Plain whole-milk Greek yogurt

Chopped fresh mint, for serving

Directions

1. **Season** lamb with salt and pepper. Select sauté setting on a pressure multicooker (such as Instant Pot). Select high temperature setting, add 2 tablespoons oil, and preheat for 1 to 2 minutes. Add lamb and cook, stirring occasionally, until starting to brown, 3 to 4 minutes per side. Press cancel.
2. **Add** garlic and stock. Lock lid and turn steam-release handle to sealing position. Cook on high pressure for 45 minutes.
3. **When** cooking has finished, carefully turn steam-release handle to venting position and quick-release pressure. Using a slotted spoon, transfer lamb to a rimmed baking sheet lined with aluminum foil, reserving 1½ cups cooking liquid.
4. **Preheat** broiler with oven rack 6 inches from heat. Toss lamb with ¼ cup reserved cooking liquid and remaining 1 tablespoon oil on baking sheet. Broil until starting to crisp, about 5 minutes. Remove from oven; drizzle with remaining ¼ cup cooking liquid.
5. **Serve** lamb in tortillas topped with feta, pomegranate arils, yogurt, and mint.

Per Serving

Calories 697 • Fat 47g • Sat Fat 18g • Cholesterol 112mg • Sodium 932mg • Carbs 32g • Sugar 0g