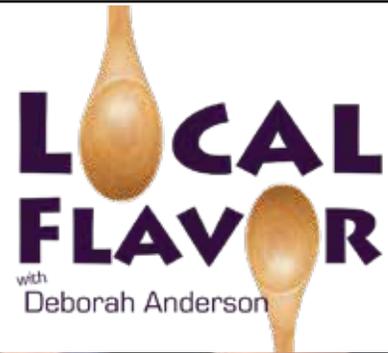


# INSTANT POT CHILI VERDE



## Ingredients:

- 1 pound tomatillos (husked and rinsed)
- 2 pounds Anaheim chiles (halved, stemmed, and seeded, or New Mexico chiles)
- 2 jalapeno peppers (halved and stemmed)
- ½ cup cilantro (leaves and stems)
- 1 teaspoon kosher salt
- 4 pounds pork shoulder (cut into 1 1/2-inch cubed, trim off as much fat as possible)
- 2 teaspoons kosher salt
- 1 tablespoon vegetable oil
- 1 onion (large, diced)
- 4 cloves garlic (crushed)
- 1 tablespoon ground coriander
- 1 cup chicken stock or water
- salt and pepper
- ½ teaspoon kosher salt
- 1 tablespoon ground cumin
- 1 tablespoon dried oregano
- 1 lime, juice of
- cornstarch slurry (optional)



## Instructions:

1. **Homemade Salsa Verde:** Spread the tomatillos, Anaheim chiles, and jalapeno peppers skin side up on a rimmed baking sheet. Put the baking sheet 6 inches below a broiler set to high, and broil until the tomatillos and peppers are blackened in spots, about 5 minutes. Flip the tomatillos and broil until the tomatillos are browned on the other side and the skins of the peppers are blackened all over, about another five minutes. Remove the baking sheet from the oven and let the peppers cool for a few minutes, then peel the blackened skin from the peppers and discard. (A little leftover blackened skin is fine.) Pour the contents of the baking sheet into a blender or food processor, including as much of the liquid as possible. Add the cilantro and the teaspoon of Kosher salt, then blend until smooth, about 30 seconds.

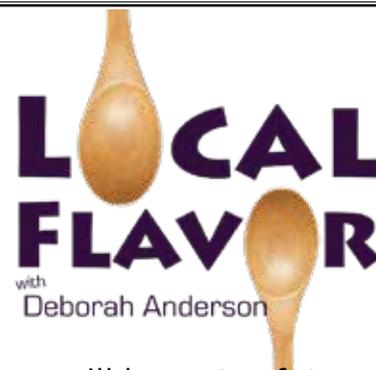
2. **Brown the pork:** Sprinkle the pork with 2 teaspoons of kosher salt. Heat the oil in the pressure cooker pot over medium-high heat until shimmering. (Saute mode in an electric pressure cooker). Brown the pork in two to three batches, put pork cubes in the pot without crowding, and brown each batch of pork on one side, about 4 minutes. Transfer the pork to a bowl with a slotted spoon, leaving as much fat behind as possible.

Recipe presented by: Deborah Anderson

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# INSTANT POT CHILI VERDE



## *Instructions:*

3. Sauteeing the aromatics and toasting the spices: There will be extra fat in the pot from the pork; pour out the fat to reduce it to 1 tablespoon. Add the onions to the pot and sprinkle with 1/2 teaspoon of kosher salt. Saute the onions until softened and starting to brown around the edges, about 5 minutes. Scrape often to release any browned pork bits from the bottom of the pot. Make a hole in the middle of the onions and add the garlic, cumin, coriander, and oregano. Cook until you smell the garlic and spices, about one minute, then stir into the onions.

## *Instructions:*

4. Pressure cook the chili with a Natural Release: Stir the chicken stock, salsa verde, pork, and any pork juices in the bowl into the pot. Lock the lid and cook at high pressure for 30 minutes in an Instant Pot or another electric pressure cooker, or for 25 minutes in a stovetop pressure cooker. Let the pressure come down naturally, about 20 minutes.

5. Serving the chili: Stir in the lime juice. Taste and add more salt and pepper if it needs it. (Homemade salsa verde will need more salt. If using the quick version from a can, the salsa verde will already contain a lot of salt and should not need extra. Go by taste. If the chili tastes flat, it needs more salt.) Stir in a cornstarch slurry to smooth and thicken if desired. Serve.

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