

Tastemaker

BLOG

INSTANT POT GREEN CHILE PORK CARNITAS

serves 4-6

INGREDIENTS:

1.5 lb pork loin, unseasoned
6-8 tomatillos
two 4 oz cans of green chiles
1 tbsp cumin
1 tsp coriander
1 tsp salt
1/2 tsp black pepper
juice of 1 lime
1 small yellow onion, diced
12 ounces of Pacifico or other Mexican beer
lime slices for serving
corn tortillas or rice for serving

DIRECTIONS:

Turn on your oven broiler to high. Remove the husks of the tomatillos. Place them on a baking sheet on the top rack of the oven. Broil until one side is blackened. Remove from oven. Quarter the tomatillos. Set aside.

Add the whole pork loin to the instant pot. Add the tomatillos, chiles, cumin, coriander, salt, black pepper, lime, onion, and beer. Place the lid on the instant pot. Turn the valve to "sealing." Press "pressure cook" making sure it's on normal and the "high" setting. Set it to one hour. It will take a bit of time to create enough pressure and release steam before the one hour timer begins. Once done, wait until the float valve sinks down, so that you know all pressure has been released. Then remove the lid carefully.

Shred the pork with two forks. Using a slotted spoon, spoon the pork and chiles into a serving bowl, draining off some of the juices. Serve with corn tortillas or over rice with lime slice