

Easy InstantPot version of La Victoria Thick and Chunky Medium Salsa Verde

Easy IP version of La Victoria Thick and Chunky Medium Salsa Verde

serve with warm toritllas Feed 4-6 people 30 mins Manual on High Natural Pressure Release

Original recipe is here: <http://www.food.com/recipe/easy-la-victoria-chile-verde-40572> This is my adaptation for Instant Pot:

Saute onions and garlic in butter, remove temporarily to a side dish, leaving the fond on the liner ...

Add the pork, saute til golden color and no more pink showing

If a lot more liquid in the pot than one cup after sauteing the pork, remove all but one cup of the juice

Add back in the onions and garlic and the one bottle of La Victoria Thick and Chunky Medium Salsa Verde

Close the lid and check your pressure valve is set closed

Manual on High for 30 minutes, Natural Pressure Release

If you want to cook it down a bit more, after the pressure is done, open lid carefully, then press CANCEL to turn it to off, the back to SAUTE for a bit to cook off some of the excess liquid. A friend added a roux of 1/4 c flour with some of the juice, to thicken, but we didn't do it with ours.

The recipe original - shown below was designed for stove top not IP.



Easy La Victoria Chile Verde Recipe - Food.com

I love chile verde, and Ive been impressed by this, the easiest and tastiest recipe I've found. Yes, it cheats a bit by using sauce from a jar (hmmph, you might say!), but sometimes you can achieve really good results from shortcuts. :) This is the recipe... from FOOD.COM