



Recipes by Peter

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ABSOLUTELY DELICIOUS AND EASY PORK CHILE VERDE

Servings 8-10

Tools:

A Ninja Pressure Cooker or Instant Pot Pressure Cooker (or the brand of pressure cooker you have)

An immersion blender (or regular blender)

If you don't have a pressure cooker, you can use a Dutch oven.

Ingredients:

- * 4 LBS PORK BUTT WELL TRIMMED CUT INTO BITE-SIZE PIECES (I STARTED WITH A 5.5 POUND BONELESS PORK BUTT AND MEASURED THE 4 LBS OF FINISHED PRODUCT.)
- * 2-3 LARGE POBLANO PEPPERS - TAKE OUT SEEDS
- * HALF POUND OF TOMATILLOS
- * 2-3 ANAHEIM PEPPERS - TAKE OUT SEEDS
- * 2 SERRANO PEPPERS - TAKE OUT SEEDS
- * 1 MEDIUM ONION - LARGE CHOP
- * 6 GARLIC CLOVES - PEELED
- * 1 1/2 TEASPOONS OF CUMIN
- * 2 TBS KINDERS CHILE VERDE SEASONING (OPTIONAL)
- * SALT AND PEPPER TO TASTE
- * 1/2 CUP WATER
- * 1 TABLESPOON OF SOY SAUCE
- * JUICE OF ONE OR TWO LIMES
- * 1/2 CUP OF SOUR CREAM

Directions

Using a boneless pork butt (I started with a 5.5-pound boneless pork butt) and removed the extra fat and connecting tissue, I cut the pork butt into bite size pieces. Place the pork pieces into a medium-large bowl, sprinkle with the Green Chile Verde seasoning of your choice (or salt and pepper) and let the meat set in the refrigerator for a couple of hours or overnight.

When ready to cook preheat the oven to broil and place the oven rack on the shelf closest to the broiler element.

Cut the peppers in half and take out the seeds and veins of the peppers. (I always use gloves to do this step.)

Cover a sturdy sheet pan with foil (for easy cleanup) Spray the foil with cooking spray.

Place peppers, tomatillos, onions, and garlic on the sheet pan. Spray the vegetables with cooking spray.

Place the peppers and onions in the oven (broiler) for 10-20 minutes, turning the vegetables halfway through. You want the vegetables to roast but not burn.

Once roasted remove from the oven and let cool. When the vegetables have cooled slice the peppers into large pieces.

Turn the Ninja XL Pressure Cooker (or Instant Pot Pressure Cooker) to seal and sauté and pre-heat for five minutes.

Add the pork to the Ninja machine and brown the meat to get some color and texture on the pork. Add a generous pinch of salt to the pork while cooking.

Stir the pork until it starts to brown.

Now add the vegetables to the pot and the ½ cup of water. You may not need the water, but it's there as a precaution so that the pressure cooker can build steam.

Turn the Ninja machine off and then set the Pressure Cook mode to HI temp and 30 minutes cook time. Be sure to set the steam release button to the closed (seal) position.

Once the cooking time has ended let the pressure cooker naturally release the steam for 10-15 minutes. After 10-15 minutes of natural release, turn the steam control to vent and release the remaining steam.

Remove the pork, leaving the vegetables in the pot. Using an immersion blender blend the sauce until smooth. If you don't have an immersion blender you can carefully pour the sauce into a regular blender and blend until smooth. The sauce will be H O T in temperature so please be careful and use common sense.

Note: If you find that the pork chile verde has too much water at the end of the cook set the machine to sear and sauté and cook the sauce uncovered to reduce the volume of water and reach the consistency you like.

Once the sauce has been blended stir in the 1 Tablespoon of soy sauce (I used the reduce sodium soy sauce), the juice of a lime and ½ bunch of cilantro (chopped). Stir well to combine.

Add the pork back into the pot. Stir well to combine the pork with the sauce.

Serve with sour cream, shredded cheese, sliced radishes, chopped green onions, cilantro, more cut limes (all optional.) Have flour tortillas close by!

Credit: This recipe was inspired by Kenji Lopez from Serious Eats. I changed some of the processes and ingredients to present to you a wonderful Pork Chile Verde.