



Noreen's Kitchen

Pressure Cooker Pork Green Chili

Ingredients

4 pound pork loin roast trimmed & cubed	1 tablespoon oregano
2 tablespoons vegetable oil	1 tablespoon onion powder
6 cups green chili/tomatillo salsa verde	1 tablespoon garlic powder
1, 28 ounce can diced tomatoes	1 tablespoon salt
2 medium onions, sliced and quartered	1 tablespoon 14 spice blend by Badia (optional)
2 cups water	
1 tablespoon cumin	

Step by Step Instructions

Note: *I am using a GoWiseUSA 12 in 1 programmable, electric pressure cooker. I have followed the manufacturers guidelines for this model of cooker to make my recipe. Should you have a different model from what I am using, please consult the owner's manual for guidelines on how to cook recipes like this one.*

Blend seasonings together in a small bowl. Sprinkle over cubed meat than mix well to coat all pieces.

Set pressure cooker to the sauté setting. Add vegetable oil to the vessel and allow to heat up for a minute or so just until you achieve a sizzle.

Add half the meat to the vessel and stir until nicely browned. Remove this to a clean, covered plate and continue browning the remaining meat.

Return all the meat to the vessel once it has all been properly browned.

Add remaining ingredients and stir well.

Wipe the rim of the vessel to remove any debris or oil. Place lid on pressure cooker. Be sure to seal the lid and latch properly.

Cook on meat/stew setting for 35 minutes at high pressure.

Once timer has run out allow the vessel to rest for 15 minutes before releasing remaining pressure from the cooker. Remove lid, Stir stew and allow to sit for 10 minutes before serving.

Serve with rice and beans or as a filling for burritos or tacos.

ENJOY!!