



Noreen's Kitchen

Pressure Cooker

Chile Colorado Red Chile Stew

Ingredients

4 to 5 pounds of beef stew meat or rump
roast or pork shoulder cut into medium
chunks

Rice for serving
Pinto beans for serving

1 recipe of Chile Colorado Sauce

Step by Step Instructions

NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.

Place meat and sauce into the pressure cooker vessel.

Cook according to the manufacturers instructions for your model.

I cooked mine for 35 minutes and the meat was fork tender.

Serve this amazing Chili over a portion of cooked and seasoned pinto beans and rice.

Leftovers should be stored in an airtight container or jar and placed in the refrigerator and eaten within 1 week. Leftovers can also be frozen for up to 6 months.

This dish can also be made in a slow cooker by placing the meat and the sauce in the vessel and cooking on high for 2 hours and then setting it to low for an additional 4 hours or until the meat is fork tender.

ENJOY!