

Instant Pot Red Posole

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This Instant Pot pozole rojo red posole is a simple earthy rich and satisfying soup thats easy to make The recipe uses pork and hominy along with spices and herbs Feel free to adjust the ingredients to suit your tastes Serve in bowls and add your favorite toppings such as sliced radishes shredded cabbage diced avocado chopped cilantro lime wedges and sliced jalapeños

Ingredients

- - 2 pounds pork shoulder
- cut into 1-inch cubes - 1 medium onion
- diced - 3 cloves garlic
- pressed - 1 teaspoon New Mexico chili powder - 1 teaspoon garlic salt - 1 teaspoon dried oregano - 1 teaspoon freshly ground black pepper - ½ teaspoon chipotle chile powder - ½ teaspoon ground cumin - 2 tablespoons olive oil - 4 cups low-sodium chicken broth - 1 (14.5 ounce) can red enchilada sauce - 1 (4 ounce) can diced green chiles - ? cup chopped cilantro - 1 (15 ounce) can golden hominy
- drained

Instructions

1. Combine pork
2. onion
3. garlic
4. chili powder
5. garlic salt
6. oregano
7. black pepper
8. chipotle powder
9. and cumin in a large bowl; set aside. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Sauté function. Heat olive oil in the pot. Cook and stir pork mixture in hot oil in small batches until pork is browned
10. about 5 minutes per batch. Turn off the pressure cooker. Add broth
11. enchilada sauce
12. green chiles
13. and cilantro to the pot; stir to blend. Close and lock the lid. Select high pressure according to manufacturer's instructions; set the timer for 20 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
14. 10 to 40 minutes. Unlock the lid and add hominy
15. stirring to blend. Recipe Tip You can use mild
16. medium
17. or hot green chiles.