



Instant Pot Chicken Posole Verde

Oscar · 29/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

1 hr 5 mins

Description

You can have posole without having to stand over the stove for hours Let your multifunctional pressure cooker do the work for you Garnish with avocado slices lime wedges sliced radish jalapeno slices and/or tortilla strips

Ingredients

- - 1 pound tomatillos
- husked and chopped - 1 large poblano pepper
- seeded and chopped - 1 large jalapeno pepper
- seeded and chopped - 1 small bunch fresh cilantro
- stems removed - 1 lime
- juiced - 2 cloves garlic
- minced - 2 tablespoons olive oil - 2 pounds skinless
- boneless chicken breast
- cubed - 1 small onion
- chopped - 2 teaspoons Mexican oregano - 1 teaspoon ground cumin - 3 (15.5 ounce) cans white hominy
- drained - 3 cups chicken broth

Instructions

1. Combine tomatillos
2. poblano pepper
3. jalapeno pepper
4. cilantro
5. lime juice
6. and garlic in a blender; blend until smooth. Set salsa verde aside. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Saute function. Add olive oil
7. chicken
8. onion
9. oregano
10. and cumin; cook for 5 minutes. Add salsa verde
11. hominy
12. and chicken broth. Stir to combine. Close and lock the lid. Select Manual function according to manufacturer's instructions; set timer for 20 minutes. Allow 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
13. about 5 minutes. Unlock and remove the lid. Ladle posole into bowls. Recipe Tip Feel free to substitute pork for the chicken.