



Instant Pot Carne Adovado

Jacob · 28/09/2024



Prep Time

35 mins

Dificult

Medium

Servings

1 hr 25 mins

Description

Chunks of pork shoulder smothered in an easy to make New Mexico red chile sauce and pressure cooked to succulent tenderness. Perfect for taco or burrito fillings.

Ingredients

- 8 dried New Mexico chiles
- stemmed and broken into small pieces - 2 cups low-sodium chicken broth - 1 tablespoon canola oil - 4 pounds pork shoulder
- trimmed and cut into 1-inch cubes - 2 tablespoons all-purpose flour - 6 cloves garlic - 2 chipotle peppers in adobo sauce (Optional) - 1 cup diced onion - 1 tablespoon cider vinegar - 1 teaspoon kosher salt (Optional) - ½ teaspoon dried oregano - ¼ teaspoon ground cumin

Instructions

1. Place New Mexico chiles in a heat-proof bowl. Bring chicken broth to a boil in a small saucepan. Pour over the chiles; left soften
2. about 30 minutes. Turn on a multi-cooker (such as Instant Pot) and the select Saute function. Coat pork with flour and add to pot in batches; saute until golden brown
3. about 15 minutes. Transfer soaked chiles to a blender. Add broth
4. garlic
5. and chipotle peppers; blend until smooth. Combine blended chile sauce
6. onion
7. vinegar
8. salt
9. oregano
10. and cumin in a bowl; pour sauce over the pork. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 20 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
11. about 5 minutes. Unlock and remove lid. Cook's Note The sauce thickens a bit as it cools
12. but if your sauce is too thin
13. set your pot on the Sauté setting for 5 to 10 minutes to let some of it evaporate. Or
14. make a slurry by mixing 1 tablespoon of cornstarch and 3 tablespoons of water together. Pour it into the pot and boil on the Sauté setting until thickened.