

Instant Pot Colorado Chile Verde

Oscar · 28/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

1 hr 20 mins

Description

This is a chili that you'll find in the Mountain West either Colorado or New Mexico. It has a medium heat and complex taste thanks to green chiles from Hatch, New Mexico. The dish is a simple stew with a cohesive taste across different textures and flavors that can be thickened as you like it. Serve with bread, tortillas, rice, or even over a breakfast burrito.

Ingredients

- 1 tablespoon olive oil - 1 pound chicken breasts
- cubed
- or more to taste - ½ large onion
- diced - 2 roasted Hatch chile peppers - seeded
- de-veined
- and diced
- or more to taste - 3 cloves garlic
- minced - 1 tablespoon ground cumin - ½ teaspoon salt - ½ teaspoon freshly ground black pepper - 2 cups chicken broth - 1 (16 ounce) jar salsa verde (green salsa) - 1 (15.5 ounce) can white beans
- drained and rinsed - 2 ears corn
- kernels cut from cob - ¼ cup minced cilantro - ¼ cup all-purpose flour - 1 tablespoon potato starch (Optional) - 2 tablespoons cold water (Optional) - 1 lime
- cut into wedges

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot®)
2. select Saute function
3. and add olive oil. Add chicken breast
4. onion
5. chile peppers
6. garlic
7. cumin
8. salt
9. and pepper to hot oil. Saute until chicken is browned and onions are soft and translucent
10. about 5 minutes. Add chicken broth
11. salsa verde
12. white beans
13. corn kernels
14. and cilantro; mix well. Turn off Saute mode. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 30 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
15. about 15 minutes. Unlock and remove the lid. Select Saute function. Stir in flour and cook chile until it thickens
16. 1 to 2 minutes. If you like a thicker consistency
17. mix potato starch and water in a small bowl and stir into chile with the flour. Serve with lime wedges.