

Pork Chile Verde

Ingredients

- 1 lb Tomatillos (husked and rinsed)
- 2 lb Anaheim Chilies (halved and seeded)
- 2 Jalapeno (halved and seeded)
- 1/2 c Cilantro
- 3 1/2 t Salt
- 4 lb Pork Shoulder (cut to 1 1/2 inch cubes, trim fat)
- 1 T Vegetable Oil
- 1 Onion
- 4 clv Garlic (crushed)
- 1 T Ground Cumin
- 1 T Ground Coriander
- 1 T Dried Oregano
- 1 c Chicken Broth
- 1 Lime (juiced)

Instructions

1. Spread the tomatillos, anaheim chiles, and jalapenos skin side up on a rimmed baking sheet. Put the baking sheet 6 inches below a broiler set to high, and broil until the tomatillos and peppers are blackened in spots, about 5 minutes.
2. Flip the tomatillos and broil until the tomatillos are browned on the other side and the skins of the peppers are blackened all over, about another five minutes. Remove the baking sheet from the oven and let the peppers cool for a few minutes, then peel the blackened skin from the peppers and discard.
3. Pour the contents of the baking sheet into a blender, including as much of the liquid as possible. Add the cilantro and 1 teaspoon of salt, then blend until smooth, about 30 seconds.

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4. Sprinkle the pork with the 2 teaspoons salt and mix well. Select "Saute" on high in an Instant Pot. Add oil to the pot insert and heat until until shimmering. Divide the pork into thirds and add to the pot, without crowding. Brown pork on one side, for about 4 minutes then transfer pork to a bowl with a slotted spoon and repeat for the next two batches.

5. Add onions to the pot and sprinkle with $\frac{1}{2}$ teaspoon of salt. Saute the onions until softened and starting to brown around the edges, about 5 minutes, scraping often to release any browned pork bits from the bottom of the pot. Add the garlic, cumin, coriander, and oregano. Cook and stir until you smell the garlic and spices, about one minute. Turn Instant Pot off.

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6. Add to the pot chicken broth, salsa verde, and pork. Lock the lid, toggle the vent to "Sealing" and cook on "Manual" at high pressure for 30 minutes. When the timer goes off, let the pressure come down naturally, about 20 minutes.

7. Stir in the lime juice. Taste and add more salt and pepper, if needed. Serve immediately.