

| EASY ENTERTAINING |

Fiesta in a Bowl

Serve the chili with a free-for-all of fresh cilantro, radishes, and avocado. Throw in tortilla chips, cotija cheese, and jalapeños for even more zing.

As the days and nights turn cooler, dial up the heat with our pressure-cooker **chili verde**. Simply sauté an onion and brown a pork shoulder, then stoke the stew with green chiles and salsa. Add some friends, and you're ready to party.

TEXT BY CLAIRE SULLIVAN RECIPE BY SARAH CAREY



Pressure-Cooker Chili Verde

This recipe can be made a day ahead.

3¼ pounds pork shoulder, cut into thirds

Kosher salt and freshly ground pepper

2 to 3 tablespoons vegetable oil

1 large onion, thinly sliced

1 can (7 ounces) diced green chiles, such as Goya

1¾ cups medium green salsa, such as Xochitl

Tortilla chips, cilantro, sour cream, cotija cheese, and sliced radishes, serrano or jalapeño chiles, and avocado, for serving

1. Season pork with salt and pepper. Heat 2 tablespoons oil in an electric pressure cooker set to sauté. Working in batches, brown pork all over (adding remaining oil when needed), 16 to 20 minutes. Remove pork and switch cooker off. Let pork cool slightly; cut into 1-inch chunks.

2. Return cooker to sauté setting. Add onion, season with salt and pepper, and cook until translucent, about 3 minutes. Return pork to cooker with canned chiles and salsa. Secure lid; manually set cooker to high. Set timer for 35 minutes; let come to pressure.

3. Once time is complete, switch off and manually release pressure, then remove lid. Let cool 10 minutes; skim fat. Serve with accompaniments.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 1 HR. 45 MIN. | **SERVES:** 4 TO 6



Hover your phone over this smart code to learn how to cook this chili without a pressure cooker.