



CHICKEN CHILE VERDE



Ingredients

3 pounds bone-in skin-on chicken thighs and drumsticks
3/4 pound tomatillos, quartered, husks discarded (about 4 tomatillos)
1 pound poblano peppers, roughly chopped, seeds and stems discarded (about 3 peppers)
6 ounces Anaheim or Cubanelle peppers, roughly chopped, seeds and stems discarded (about 2 peppers)
2 Serrano or jalapeño chilies, roughly chopped, stems discarded

10 ounces white onion, roughly chopped (about 1 medium)
6 medium cloves garlic, peeled
1 tablespoon whole cumin seed, toasted and ground
Kosher salt
1/2 cup loosely packed fresh cilantro leaves and fine stems, plus more for garnish
1 tablespoon Asian fish sauce

Directions

1. Use saute setting on Instant Pot to cook the following ingredients until gently sizzling: chicken, tomatillos, Poblano peppers, Anaheim peppers, Serrano peppers, onion, garlic, cumin, and a tsp of salt.
2. Seal Instant Pot, set to manual high pressure for 15 minutes. Quick release pressure once complete
3. Using tongs, transfer chicken pieces to a bowl and set aside. Add cilantro and fish sauce to remaining contents of Instant Pot. Blend with a hand blender or in a standing blender and season to taste with salt. Return chicken to sauce, discarding skin and bones and shredding if desired. Transfer to a serving platter, garnish with chopped cilantro, and serve immediately with tortillas or rice and lime wedges.

