

INSTANT POT RED CHILI PORK TACOS

Dairy Free | Nut Free

Serves 5-6 | Active Time 10 Minutes | Total Time 60 Minutes



INGREDIENTS :

2 lbs McCleery Family Durocs Pork Shoulder
16 oz Farmhouse Kitchen Texas Red Chili Sauce
6 oz Farmhouse Kitchen Escabeche
20 count El Milagro Flour Tortillas
2 heads Leaf Safari Lettuce
4 oz Farmhouse Kitchen Red Wine Vinaigrette

YOU WILL NEED :

Canola, Olive, or Other Neutral-Tasting Oil
Salt & Pepper

INSTRUCTIONS :

Set your Instant Pot to 'saute' feature. Cube pork into 1" pieces, discarding any large pieces of fat. Season with salt and pepper. Add 1 tablespoon oil to the pot and saute pork, stirring to brown all sides, 5-8 minutes. Add Texas Red Chili Sauce and cover with the Instant Pot lid. Make sure sealing ring is in place on the lid. Lock the lid onto Instant Pot and set the steam release knob to the 'sealing' position.

Press the 'manual' button and set Instant Pot on the 'high pressure' setting for 40 minutes. It will take about 10 minutes to come to full pressure, then the display will show a countdown timer. Once the 40 minutes are up, allow the pressure to release naturally for 15 minutes, then release any remaining pressure. Open the lid.

Make a side salad: remove lettuce from root ball and tear leaves into bite size pieces. In a bowl, toss lettuce w/ red wine vinaigrette, salt and pepper to taste. Set aside in fridge until ready to serve.

Toast tortillas, if desired. Spoon red chili pork into tortillas and top with pickled escabeche.

*Don't Have an Instant Pot? No Problem! Add seared pork and red chili sauce to a 2-3.5 quart slow cooker. Set the temperature to low and cook for 8 hours or set to high and cook for 5 hours.

**Farmers and vendors subject to change based on availability.

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