**Quick and Easy Instant Pot Pork Green Chili**

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**Ingredients:**

* 1.5 lb Pork Tenderloin (thawed)
* 1 White Onion
* 1 Green Bell Pepper
* 1 Red Bell Pepper
* 1 Cup of Chicken Broth ( or vegetable broth)
* 1 Cup of Hot Chunky Salsa
* 2 Tablespoons of your favorite Taco Seasoning Mix
* 12 oz of chopped Hot Hatch Green Chilis
* 12 oz of chopped Hot Jalapeno Peppers
* Extra Virgin Olive Oil
* Cornstarch
* Water

**Directions:**

1. Cut up onion and bell peppers into desired pieces. Sometimes I do 1” slices, sometimes I do big chunks. Set aside
2. Cut up pork tenderloin into 6-8 chunks
3. Pour a tablespoon of olive oil in Instant Pot and sauté pork 3-4 minutes on each side until it is brown. Turn off Instant Pot.
4. Add in the onion, peppers, chicken broth, salsa, and taco seasoning.
5. Place lid on Instant Pot and make sure the seal is closed.
6. Cook on “Manual” or “Meat/Stew” mode for 40 minutes.
7. When done, turn Instant Pot off, turn the pressure valve to release the pressure and open the lid.
8. Mix together 2-3 tablespoons of cornstarch and 1/8 cup - 1/4 cup of water or chicken broth.
9. Poor cornstarch mixture into green chili, hit the sauté button to help thicken the green chili. Takes a minute or two. If your chili isn’t thick enough for your liking, repeat with more cornstarch and water. Turn off Instant Pot when done.
10. Use Pork Green Chili however you like and enjoy!