

New Mexico Red Chile Posole {Pressure Cooker Version}

Yield: 8 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/sadies-recipe-for-carne-adovadonew-mexico>

Ingredients:

- 32 ounces posole frozen, thawed, see notes
- water to the maximum line
- 2 pounds pork lean boneless, cubed
- 1 onion chopped
- 1 teaspoon garlic minced
- 1 tablespoon cumin
- 4 cups chicken broth /stock
- 1/2 cup new mexico red chile ground, see notes
- 12 ounces beer optional
- 1 tablespoon Mexican oregano
- 2 bay leaves
- 1 teaspoon sea salt
- ground pepper fresh
- cilantro
- lime
- cotija or queso fresco
- avocado

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 80 milligrams
4. Fat: 12 grams
5. Fiber: 6 grams
6. Protein: 30 grams
7. SaturatedFat: 3 grams
8. Sodium: 650 milligrams

9. Sugar: 4 grams

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