

Pressure Cooker Posole

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-soup-recipe-pressure-cooker>

Ingredients:

- 32 ounces posole frozen, thawed, see notes
- water to the maximum line
- 2 pounds boneless pork lean, 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: 330 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 5 milligrams
4. Fat: 9 grams
5. Fiber: 11 grams
6. Protein: 10 grams
7. SaturatedFat: 1 grams
8. Sodium: 1200 milligrams
9. Sugar: 8 grams

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