

Instant Pot Chile Colorado

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-broth-recipe-vietnamese>

Ingredients:

- 10 chile guajillo stems removed, seeded and deveined
- 2 ancho Chile, stems removed, seeded and deveined
- 4 cups water
- 1 salt tspn
- 1/2 cumin tspn Whole
- 2 cups pork broth or beef broth
- 2 tablespoons olive oil
- 2 1/2 pounds pork diced into 1-inch pieces
- 1 tablespoon salt
- 1 pepper tspn
- 1/2 tablespoon ground cumin optional
- 1 cup pork broth or beef broth

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 190 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 64 grams
7. SaturatedFat: 7 grams
8. Sodium: 2120 milligrams

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