

# Pressure Cooker Mexican Beef

Yield: 5 min  
Total Time: 70 min

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

## Ingredients:

- 2 1/2 pounds boneless beef short ribs beef brisket, or beef chuck roast cut into 1½- to 2-inch cubes
- 1 tablespoon chili powder
- 1 1/2 teaspoons kosher salt Diamond Crystal brand
- 1 tablespoon ghee or fat of choice
- 1 onion medium, thinly sliced
- 1 tablespoon tomato paste
- 6 garlic cloves peeled and smashed
- 1/2 cup tomato salsa roasted, like the Salsa Roja Asada from my cookbook or iPad app—or just buy some
- 1/2 cup bone broth
- 1/2 teaspoon fish sauce Red Boat
- ground black pepper freshly
- 1/2 cup cilantro minced, optional
- 2 radishes thinly sliced, optional

## Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 6 grams
3. Fat: 2.5 grams
4. Fiber: 2 grams
5. Protein: 1 grams
6. Sodium: 960 milligrams
7. Sugar: 2 grams

---

Thank you for visiting our website. Hope you enjoy Pressure Cooker Mexican Beef above. You can see more 17 pressure cooker mexican recipe Prepare to be amazed! to get more great cooking ideas.