

# Green Chili with Chicken (Instant Pot)

## INGREDIENTS:

- 3 pounds chicken (thighs/breasts)
- 4 tomatillos, quartered, husks removed
- 3 poblano peppers, seeds and stems removed, roughly chopped
- 2 Anaheim or Cubanelle peppers, seeds and stems removed, roughly chopped
- 2 Serrano or jalapeno peppers, seeds and stems removed, roughly chopped
- 1 medium onion, roughly chopped
- 6 medium cloves garlic, peeled
- 1 T ground cumin
- 1 tsp. Sea salt
- ½ cup loosely packed cilantro leaves + more for garnish
- 1 T Asian Fish sauce (Red Boat)
- Lime wedges for serving



## PROCESS:

- Combine chicken, tomatillos, poblano peppers, Anaheim peppers, Serrano peppers, onion, garlic, cumin, and salt in the Instant Pot.
- Heat over high heat until gently sizzling.
- Seal Instant Pot, bring to high pressure, and cook for 15 minutes.
- Release pressure.
- Using tongs, transfer chicken pieces to a plate and set aside.
- Add cilantro and fish sauce to remaining contents in Instant Pot.
- Blend with a hand blender and season to taste with salt.
- Shred chicken and return to sauce.
- Transfer to serving platter, garnish with chopped cilantro and lime wedges.

Serve over cauliflower rice, rice, tortillas  
Top with pico and/or guac

ENJOY!

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