

Chicken Chile Verde Pressure Cooker Recipe

Prep: 15 mins
Cook: 25 mins
Active: 10 mins
Total: 40 mins
Serves: 4 to 6 servings

Ingredients

- 3 pounds bone-in, skin-on chicken thighs and drumsticks
- 1 pound poblano peppers, roughly chopped, seeds and stems discarded (about 3 peppers)
- 12 ounces tomatillos, husks discarded, quartered (about 4 tomatillos)
- 10 ounces white onion, roughly chopped (about 1 medium)
- 6 ounces Anaheim or Cubanelle peppers, roughly chopped, seeds and stems discarded (about 2 peppers)
- 2 Serrano or jalapeño peppers, roughly chopped, stems discarded
- 6 medium cloves garlic, peeled
- 1 tablespoon whole cumin seeds, toasted and ground
- Kosher salt
- 1/2 cup loosely packed fresh cilantro leaves and fine stems, plus more for garnish
- 1 tablespoon Asian fish sauce, such as Red Boat
- Fresh corn tortillas and lime wedges, for serving

Directions

1. Combine chicken, poblano peppers, tomatillos, onion, Anaheim peppers, Serrano peppers, garlic, cumin, and a big pinch of salt in a pressure cooker. Heat over high heat until gently sizzling, then seal pressure cooker, bring to high pressure, and cook for 15 minutes. Release pressure.
2. Using tongs, transfer chicken pieces to a bowl and set aside. Add cilantro and fish sauce to remaining contents of pressure cooker. Blend with an immersion blender or in a countertop blender and season to taste with salt. Return chicken to sauce, discarding skin and bones and shredding if desired.
3. Transfer to a serving platter, garnish with chopped cilantro, and serve immediately with tortillas and lime wedges.

Special Equipment

[Electric or stovetop pressure cooker](#), [immersion blender](#) or [countertop blender](#)