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Southwest Pulled Pork

For tacos or to serve over rice

Serves 4

- 1 1/2 pounds boneless pork shoulder cut into 5 large pieces
- 1/4 cup water
- 2 tablespoons smoked paprika
- 1 teaspoon chipotle powder or 1/4 tsp cayenne pepper
- 1 tablespoon garlic powder
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon Kosher salt
- 1 cup jasmine or basmati rice

Optional Additions:

- Flour tortillas
- Shredded cheese
- Shredded lettuce
- Cooked rice

Equipment

- 6 qt Instant Pot
- Tongs
- Oven proof container-no wider than 7 inches for cooking the rice (example: Pyrex dish with lid)
- Aluminum foil

Southwest Pulled Pork

For tacos or to serve over rice

Serves 4

1 1/2 pounds boneless pork shoulder cut into 5 large pieces

1/4 cup water

2 tablespoons smoked paprika

1 teaspoon chipotle powder or ¼ tsp cayenne pepper

1 tablespoon garlic powder

2 teaspoons ground coriander

1 teaspoon ground cumin

1 teaspoon Kosher salt

1 cup jasmine or basmati rice

Optional Additions:

8" Flour tortillas

Shredded cheese

Shredded lettuce

Cooked rice

1. In a small bowl, combine the smoked paprika, chipotle powder, garlic powder, coriander, cumin, and salt.
2. Toss the pork pieces with the spice mixture and coat evenly. Allow to sit for 30 minutes to flavor the meat.
3. Pour ¼ cup of water into the inner liner of your Instant Pot. Add the seasoned pork to the pot.
4. Place the rice and 1 cup of water in an oven-proof container and cover with a lid or foil. Place the covered container on top of the pork.
5. Lock the Instant Pot lid into place and place the valve on "sealing". Cook on high pressure for 25 minutes and then natural release for 10 minutes. Release any remaining pressure.
6. Shred the pork pieces and toss with the cooking liquid. Keep warm until ready to serve.
7. Serve with optional taco fixings, or over rice as desired.