

## **PRESSURE COOKER FLANK STEAK CARNITAS**

*(slightly modified from Kalyn's recipe)*

1 T olive oil  
1 shallot, minced  
1 tsp. ground cumin  
1 tsp. chili powder  
1 flank steak, about 1.5 pounds  
1 cup salsa verde (like Herdez)  
1/2 cup tomato salsa (like La Victoria)

Heat the oil in the pressure cooker, add the minced shallot and cook 2-3 minutes or until fragrant. Add the ground cumin and chili powder and cook about a minute more.

Cut the steak lengthwise and then again crosswise. Add the steak pieces to the pressure cooker with the red and green salsa, lock the lid in place, and cook at high pressure for 45 minutes. Shut down the burner and let the pan cool for 15 minutes, then do a quick release of steam under the kitchen faucet, and open the pan.

Use a slotted spoon to scoop out the meat, leaving the sauce in the pressure cooker. Let the meat cool for a few minutes on the cutting board, then use two forks to shred the meat apart. Right before serving, place it on a non-stick skillet over medium-high heat and add small amounts of the sauce left behind in the pressure cooker. You can add as much liquid as you feel like it, but allow the pieces of meat to get a bit browned in the pan first.

Use it to top tortillas with all your favorite additions, guacamole, shredded cheese, shredded lettuce. Or enjoy it with white rice and beans.