

RECIPE | TOMATOES

INSTANT POT BEEF CARNITAS



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Recipe created by *Heather Englund*



75 min

20 min | **55 min**
PREP. | COOKING



6



easy

INGREDIENTS

- 2 dry pints** Juno® Bites Red Grape Tomatoes
- 2 lbs** beef chuck roast
- 1 pkg** tortillas
- 1** small yellow onion, diced
- 1** garlic clove, minced
- ½** large sweet onion, chopped
- ½ cup** cilantro

- ½ cup** water
- 1 tbsp** avocado oil
- 1 tbsp** chili powder
- 1 ½ tsp** sea salt, divided
- ¾ tsp** black pepper, divided
- ½ tsp** cinnamon
- Lime, optional for garnish

DIRECTIONS

- 1 Turn the instant pot to the SAUTE function.
- 2 Cut the beef into 3-4 equal pieces and sprinkle with 1 teaspoon sea salt. Once pot is heated, add the oil and sear the beef for 2-3 minutes on each side.
- 3 Add in the yellow onion and sauté for 2 minutes. Then, cancel the SAUTE function.
- 4 In a small bowl, combine the chili powder, cinnamon, ¼ teaspoon sea salt, and ¼ teaspoon pepper. Pour the spice mixture over the beef and add water.
- 5 Cook on MANUAL high pressure for 45 minutes, and then allow a natural release of the pressure for 10 minutes. After, let a quick release to allow any remaining pressure to go.
- 6 While the beef cooks, add the sweet onion, cilantro, garlic, and remaining sea salt and pepper into a food processor. Pulse until everything is chopped into small pieces, then add the tomatoes and pulse to get a smooth salsa.
- 7 Once the beef is done, remove from pot and place on a cutting board to shred with forks, or slice thinly with a knife.
- 8 To serve add beef to each tortilla shell and top with the sweet onion salsa. Add a lime for garnish.