



RECIPE | TOMATOES

INSTANT POT BEEF CARNITAS



20 min
PREP.



6



easy

75 min

55 min
COOKING

INGREDIENTS

Recipe created by *Heather Englund*

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
1½ 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. 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.
- 6 Once the beef is done, remove from pot and place on a cutting board to shred with forks, or slice thinly with a knife.
- 7 To serve add beef to each tortilla shell and top with the sweet onion salsa. Add a lime for garnish.