



Instant Pot Recipe Not Your Average Shredded Pork Sandwich



What You Need

- 2 Lb. pound pork (use whichever cut you prefer it just needs to be boneless)
- 1 Tbsp. canola oil
- 2 Cloves garlic minced
- 1 Cup tomato sauce
- 1 Can (6 oz.) tomato paste
- 1/2 Cup applesauce
- 1 Cup 2 Tbsp water (divided)
- 3/4 Cup Brown Sugar
- 1 Can of Jalapenos* (diced)
- 1/4 tsp. Chili powder

- 1/2 tsp. Black pepper
- 1/2 tsp. Salt (optional)
- 1 Tbsp. Cornstarch
- 2 Tbsp. water
- 1 Can 4 oz. can jalapenos (diced)
- Large slotted spoon
- Small bowl
- Medium bowl
- Whisk
- Instant Pot Pressure Cooker
- Hamburger buns, rolls, or tortilla chips

Before You Start

Set the instant pot to sauté, add oil and garlic, sauté for 1-2 minutes stirring often. Set aside cornstarch and 2 Tbsp. water.

Let's Make It!

In a medium size bowl combine tomato sauce, tomato paste, applesauce, brown sugar, water, chili powder, jalapenos, salt and pepper, stir well to combine. Pour half into Instant Pot and stir, add pork, pour remaining sauce over pork. Cancel sauté, add lid to pot (according to Instant Pot instructions) and set to pressure cooker, 60 minutes.

After pressure cooker is complete (steam has been released according to the Instant Pot instructions). Remove the lid and using a slotted spoon transfer pork from the instant pot to medium bowl. Using two forks shred the pork and set aside.

Whisk together cornstarch and water and add to sauce in pot, stir well to thicken and combine. Let sit for 1-2 minutes, return shredded pork to the pot and stir well to combine. If you are not planning to eat it straight away, replace lid and set to warm.

Serve on a bun or in a bowl with tortillas chips.

* **Katie's Tid Bits**- Need more heat (spice)? Add 1 tbsp chipotle sauce, or a second can of jalapenos to heat it up a bit.

Feeds 4

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