

Chicken Tinga

Servings: 4

Serving size: 2

Total time: 30 mins.

1 lb. chicken breasts

1 tsp dried oregano

1 white onion

3 garlic cloves, peeled

1-cup chicken broth

3 roma tomatoes, quartered

2 chipotle peppers in adobo sauce

Salt to taste

For serving: cotija cheese, chopped cilantro, sour cream

1. Place chicken in base of **Microwave Pressure Cooker** and season with salt and oregano.
2. Cut onion in half, thinly slice one half and quarter the other. Place onion quarters in base with the chicken, add garlic, chicken broth, cover and lock in place.
3. Microwave on full power for 15 minutes. At the end of cooking time, let pressure release naturally.
4. In the base of **Supersonic™ Chopper Extra** fitted with the blade attachment, add tomatoes, chipotle peppers, cooked onion and garlic. Replace cover and pull cord until pureed and well combined.
5. Shred the chicken with two forks and return to the base of the pressure cooker along with sauce and thinly sliced onion. If needed, add salt to taste.
6. Mix everything together to combine with the sauce, including the shredded chicken with the leftover chicken broth, cover and lock in place.
7. Return to microwave and cook at high power for 5 minutes. Serve chicken on *tostadas* with *queso fresco*, cilantro and sour cream.

Classic Horchata

Servings: 16

Serving size: 8 oz.

Total time: 10 mins. + 4 hours steeping time

1 cup jasmine rice

2 cups filtered water

2 cinnamon sticks

3 – 12 oz evaporated milk

14 oz. Sweetened condensed milk

8 cups filtered water

½ tbsp. vanilla extract

½ cup granulated sugar

¼ tsp. salt

1. Rinse rice until water runs clear, then place in a bowl with two cups of water and cinnamon sticks. Cover and refrigerate for at least 4 hours.
2. Carefully pour half the rice and water into the base of **SuperSonic™ Chopper Extra** fitted with the blade attachment. Replace cover and pull the cord for 30 seconds. Strain mixture directly into the **1-Gal/3.8L Illumina Pitcher**. Repeat the process with the remaining rice and water, then discard the rice and the cinnamon sticks.
3. To the pitcher, add evaporated milk, condensed milk, filtered water, vanilla, sugar, and salt. Mix well to combine. Cover and refrigerate until ready to serve. Serve over ice and garnish with ground cinnamon or cinnamon sticks.

Pork Pozole Verde

Servings: 6

Serving size: 1 cup

Total time: 40 mins.

4 tomatillos, peeled and rinsed

1 poblano pepper, quartered and deseeded

¼ white onion

1 garlic clove, peeled

½ cup cilantro, rinsed

1.5lbs pork shoulder

Salt and pepper to taste

15.5 oz. canned hominy, drained

1 ½ tsp. ground cumin

1 ½ tsp. dried oregano

1 chicken bouillon

3 cups water

Toppings such as cabbage, sliced radishes, lime wedges, and cotija cheese

1. Place tomatillos, poblano pepper, white onion, and garlic clove in a microwave-safe container. Microwave on high power for 3 minutes, then let cool.
2. Add veggies to the base of **SuperSonic™ Chopper Extra** fitted with the blade attachment and add cilantro. Replace cover and pull the cord until pureed. Season to taste and set aside.
3. Trim excess fat from pork shoulder and cut into 3-inch cubes, then place it in the base of the **Microwave Pressure Cooker** and season with salt and pepper.
4. Add salsa verde, hominy, cumin, oregano, bouillon, and water. Mix well to combine.
5. Cover and lock in place, then microwave on high power for 20 minutes. At the end of cooking time, let pressure release naturally.
6. Remove cooked pork and shred using the **SuperSonic™ Chopper Extra**, then return to soup. Serve hot with toppings.