

# Spanish Chorizo Oxtails



## Ingredients

- 4 oz. cured chorizo, chopped
- 1 can whole tomatoes
- 1 cup red wine
- 1 large onion
- 1 tsp. paprika
- 2 bay leaves
- 3 lbs. oxtails
- 4 medium carrots, chopped
- 4 cloves of garlic, chopped

## Directions:

1. Place the oxtail into the main cooking pot of the Pressure Pro. Then, add the rest of the ingredients, placing the carrots in last. Avoid stirring and mixing.
2. Close the lid and adjust the **PRESSURE VALVE** to **SEAL**.
3. Press the **CHICKEN/MEAT** button, and set the **TASTE** button to **WELL**.
4. When the cooking cycle is complete, let the Pressure Pro drop down in pressure naturally. Once the pressure has dropped, turn the **PRESSURE VALVE** to **VENT** to release any remaining pressure. Open the lid and stir.
5. Remove bay leaves and serve with white rice. Add a splash of red wine vinegar and chopped green onions or parsley.