

PORK CHILI VERDE

Last Modified: 11/20/2013

PREP: 10 Min
COOK: 8 Hrs
STOVETOP

F EASY

MEXICAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pounds	Pork Sirloin Tip Roast (Boneless)	1" Cubes
OR			
2	Whole	Pork Tenderloins	1" Cubes
3	Tbsp	Olive Oil	
3/4	Cup	White Onion	Chopped
3	Cloves	Garlic	Chopped
1	28 Oz	Can Green Chili Enchilada Sauce (Old El Paso)	
1	14 1/2 Oz	Can Petite Diced Tomatoes (Hunts)	
2	Dried	New Mexico Chilies (Long & Skinny)	Shredded
1	7 Oz	Can Fire Roasted Green Chili's (Ortega)	Diced
2	Tsp	Ground Cumin	
1/4	Tsp	White Pepper	
2	Tbsp	Lime Juice	
2	Tbsp	Corn Starch	
2	Tbsp	Cold Water	

PREPARATION

FACTOID	Thick, wonderful and GREEN. This recipe is EXTREMELY flexible. It also works well using cubed Chicken Breasts, ladled over Rice, Noodles, or even as a Taco, Enchilada or Burrito filling.
HINTS	During the last 30 minutes of cooking, add in the Corn Starch dissolved in the cold water to thicken the Sauce. Add in the Lime Juice.
TOOLS	1) 6 Quart Slow Cooker & Lid 2) Large Stainless Steel Skillet
PREP	DISH 1) Chop the Garlic Cloves and set them aside. 2) Chop the Onions and add them on top of the Garlic. 3) Using scissors, cut open the New Mexico Chilies & discard the seeds. Thinly shred & set aside.
1	Heat the Oil in a large stainless skillet until it shimmers. Add the Onions and Garlic and cook while stirring until fragrant. Add the cubed pork, and cook until browned on the outside. Transfer the Pork, Onions, and Garlic to a slow cooker, and stir in the Enchilada Sauce, Tomatoes, Green Chilies, New Mexico Chilies, Cumin and White Pepper.
2	Cover, and cook on High heat for 3 hours.
3	Stir, Reduce the heat to low and cook for another 4~5 Hours, until the Pork is fall-apart tender.
4	During the last 30 minutes of cooking, add in the Corn Starch dissolved in the cold water to thicken the Sauce. Add in the Lime Juice.
SERVE	Serve while hot as a Stew, or over Rice or Noodles.