

Hatch Chile Carnitas Huevos Rancheros

With Pure Green Chile / Papa's Salsa

THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 1 boneless pork shoulder butt roast (3 pounds), halved
- 2 tsp olive oil
- 3 garlic cloves, thinly sliced
- 1/2 Tbsp salt
- 1/2 Tbsp of Hatch Table Seasoning
- 1/2 Tbsp of Hatch Green Chile Spice
- 1 medium onion, chopped
- 1 jar of Pure Green Chile
- 1/2 cup minced fresh cilantro
- 1 cup chicken broth
- 1 can (15 oz) black beans, rinsed and drained
- 12 large eggs
- 1 jar of Papa's Salsa - Heat level of choice
- 4 medium ripe avocados, peeled and sliced (optional)
- 12 Red or Green Chile tortillas
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Instructions:

- Rub roast with oil, garlic, salt, and Hatch Table Seasoning. Place in a 4- or 5-qt. slow cooker. Top with onion, green chiles, salsa, cilantro, and broth. Cook, covered, on low for 7-8 hours or until meat is tender (you can use a Instapot and cook for 45 min in high-pressure heat or meat option).
- Remove roast; shred with 2 forks. Discard cooking juices, reserving 1 cup. Return cooking juices and meat to the slow cooker. Stir in beans; heat through.
- Meanwhile, coat a large skillet with cooking spray; place over medium-high heat. Working in batches, break eggs, 1 at a time, into pan; reduce heat to low. Cook until whites are set and yolks begin to thicken, turning once if desired. Divide pork mixture among 12 serving bowls. Top with Papa's Salsa, eggs, avocados, and additional cilantro. Serve with our Red or Green Chile tortillas.
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