

Hatch Green Chile Verde

With Pure Green

Serves 5



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 2 lbs Pork Shoulder, cut in 1-2 inch cubes (trim excess fat if desired)
- Cooking oil
- 1 yellow onion, chopped
- 2 garlic cloves, minced
- 1/3 bottle of Posole Seasoning (less or more if salt is too high or low)
- 1 jar Pure Green (desired heat level)
- 1 1/2 cups chicken broth
- 2 large potatoes, cubed (optional)
- Optional toppings: sour cream, shredded cheese, radishes, cilantro, etc
- Optional: Serve with warm tortillas.

Instructions:

- In a large skillet, add cooking oil and cubed pork. Coat the meat with posole seasoning, mixing it well.
- Turn on heat to medium/medium-high and brown pork on all sides. Once browned, remove and set aside.
- In the same skillet add a little more cooking oil and chopped onion, cook until translucent.
- Add minced garlic to onions and cook an extra 30-60 seconds
Tip: If you use a bit of broth to deglaze the skillet, it can be added to the pot for more flavor.
- Transfer onions, garlic and brown pork to a cooking pot and add 1 1/2 cups chicken broth and 1 jar of Pure Green Chile. Optional: if adding cubed potatoes, add them now.
- Bring pot to boil and then cover and reduce to a simmer for 2-3 hours. (stir at 2 hours, leave longer if desired, if potatoes added check by slicing through one)
- Serve with desired toppings and maybe a warm tortilla on the side!