



# PORK CHILI VERDE

Pair with 21 Brix Ellatawba

## INGREDIENTS

- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 4 cups pulled pork
- 2 cups salsa verde
- 2 - 15 ounce cans white beans
- 8 cups chicken stock
- 2 teaspoons cumin
- 1 teaspoons chili powder

## INSTRUCTIONS

- In a large heavy pot, heat the vegetable oil over medium heat and add the onion. Sprinkle with kosher salt and let cook until soft and translucent.
- Add the pulled pork to the onion and cook about 5 minutes.
- Add the salsa verde to the pork and onions and simmer together.
- Rinse and drain the white beans.
- Add beans and chicken stock, stir. Put a lid on chili and simmer for an hour.
- Add the cumin and chili powder and then season to taste with salt.
- Top with sliced avocado or green onions. Enjoy!