

Pork Chili Verde

PREP TIME:

20 minutes

COOKING TIME:

LOW: 8 - 10 hours
or
HIGH: 4 hours

SERVES:

6

use 1 1/2 cups / 8 oz
dried pinto instead, just
rinse and pick over



INGREDIENTS:

1 tbsp light olive oil
1 cup / 1 medium white onion, diced
2 tsp / 4 large garlic cloves, minced
1 lbs cubed pork shoulder, fat removed
2 poblano peppers (or green bell pepper)
diced
8 whole tomatillos chopped / or 1 x 11oz
can
2 x 15 oz cans Pinto beans, rinsed
1 Southwest Fiesta blend
1/2 tsp salt
4 cups / 32 fl oz chicken broth plus 1
cup / 8 fl oz water

toppings

1/4 cup sour cream, 1/4 cup cilantro, chopped

PREPARE:

heat the olive oil in a skillet over a
medium heat and sauté the onions and
garlic for 2 minutes

add the onion mixture to the beans in the
slow cooker

add the pork, poblanos, tomatillos,
beans, Southwest Fiesta blend, salt,
chicken broth and water to the slow
cooker

stir, cover and cook on LOW: 10 hours or
HIGH: 4 hours

spoon into bowls and top with sour
cream and cilantro