



## INGREDIENTS

Pork, Tomatillos, Chili peppers, Salt, Garlic powder.

### **NUTRITION FACTS**

About 3 servings per container Serving Size: 5 oz (140g)

Amount per Serving	
CALORIES	180
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat Og	
Cholesterol 70mg	23%
Sodium 460mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 25g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 1mg	6%
Potassium 408mg	8%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.% Daily Value\*

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4 **CHILE VERDE** 

The delicious flavor and texture of our slow-cooked pork takes on a new level of enjoyment in this authentic Mexican dish. We simmer the meat in a zesty tomatillo and chili pepper sauce that is prepared using traditional fresh ingredients. If you are drawn to filling entrées with a mild kick of spice, our authentic Chile Verde is a great way to do so. Passed down through generations, this recipe is perfect as an entrée or as a complement to an unlimited range of dishes.



# **COOKING INSTRUCTIONS**

### MICROWAVE

1. Remove paper sleeve. In a microwave safe tray/plate heat on high for 1 minute 30 seconds, rotate the pouch  $\frac{1}{2}$  turn, puncture 2 small holes in the pouch, and cover with paper towel.

2. Heat on high an additional 2 minutes until center is hot (165°F). Let stand for 2 minutes.

3. Open bag carefully, and empty contents into serving tray.

Note: Microwave ovens vary in rates of heating. Times given are approximate.

### STOVETOP

1. Heat a small sauce pot (about 2qts) over medium heat. Empty Chile Verde from pouch and place in pot.

2. Cover and heat until boiling, about 6-8 minutes or until temperature is 165°F, stir occasionally.

3. Serve and enjoy.