

# Asado de Puerco~ Chile Colorado

Yield: 8 min  
Total Time: 220 min

Recipe from: <https://www.recipeschoose.com/recipes/asado-de-puerco-recipe-mexican>

## Ingredients:

- 4 pounds pork butt or shoulder cut into 1-inch pieces
- 10 ancho peppers chile
- 6 chile california peppers or guajillo peppers
- 1 white onion large, diced
- 6 cloves garlic minced
- 4 cups broth /stock pork or chicken
- 1 teaspoon cumin seed crushed
- 2 teaspoons granulated garlic
- 2 teaspoons freshly ground pepper
- 1 1/2 teaspoons Mexican oregano crushed between the palms of your hands
- salt to taste
- olive oil
- 2 russet potatoes large, peeled, cut into 1 inch cubes, fried until crispy and drained onto paper towels, set aside.

## Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 150 milligrams
4. Fat: 35 grams
5. Fiber: 14 grams
6. Protein: 52 grams
7. SaturatedFat: 11 grams
8. Sodium: 1000 milligrams
9. Sugar: 1 grams

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