

# Mexican Pork Adobo

Yield: 5 min

Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-adobo-paste-recipe>

## Ingredients:

- 12 dried ancho chiles
- 3 dried guajillo chiles
- 1 Roma tomato
- 1 small onion peeled and quartered
- 4 cloves garlic peeled
- 1/4 cup cider vinegar
- 1 tablespoon dried oregano
- 1 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- salt
- pepper
- 1 tablespoon oil
- 2 pounds pork butt cut into 2-inch cubes
- 1 cup water

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 110 milligrams
4. Fat: 32 grams
5. Fiber: 25 grams
6. Protein: 44 grams
7. SaturatedFat: 9 grams
8. Sodium: 490 milligrams

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