

# Pork Green Chili (Colorado Style)

Yield: 20 min  
Total Time: 270 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-new-mexico-chili-colorado-recipe>

## Ingredients:

- 2 pounds pork roast
- 4 tablespoons olive oil
- 8 cups chicken broth or 4 cans
- 2 cups water
- 2 cups chopped onion
- 8 cloves garlic pressed
- 1/2 pound tomatillos about 8 medium, chopped
- 2 serrano chiles minced
- 14 1/2 ounces diced tomatoes with juice
- 2 cups diced green chiles mild
- 1 cup diced green chiles
- 1 1/2 tablespoons ground cumin
- 1/2 teaspoon oregano
- 1/2 teaspoon cayenne pepper
- 1 cup flour
- salt
- pepper

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 30 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 13 grams
7. SaturatedFat: 1 grams
8. Sodium: 180 milligrams

9. Sugar: 2 grams

---

Thank you for visiting our website. Hope you enjoy Pork Green Chili (Colorado Style) above. You can see more 18 authentic new mexico chili colorado recipe Deliciousness awaits you! to get more great cooking ideas.