

Pork & Green Chile Stew (Chile Verde)

Yield: 8 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-chile-verde-recipe>

Ingredients:

- 1 1/2 pounds chile peppers fresh green, See Recipe Notes
- 8 ounces tomatillos husks removed
- 2 tablespoons bacon grease lard, or canola oil, for browning
- 4 pounds pork shoulder excess fat removed, cut into 1/2-inch pieces
- 1 yellow onion large, chopped
- 6 cloves garlic minced
- 1 tablespoon ground cumin
- 1 teaspoon Mexican oregano dried, See Recipe Notes
- 2 bay leaves
- 2 tablespoons cider vinegar
- 4 cups chicken stock plus more as needed
- 3/4 pound russet yukon gold, or white potatoes, about 3 medium potatoes
- ground black pepper
- kosher salt
- tortillas
- cooked white rice
- cilantro sprigs Fresh, for serving

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 175 milligrams
4. Fat: 27 grams
5. Fiber: 2 grams
6. Protein: 58 grams
7. SaturatedFat: 8 grams
8. Sodium: 840 milligrams

9. Sugar: 5 grams

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