

Carne Adobada (Red Chile and Pork Stew)

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexico-chilli-cheese-burger-recipe>

Ingredients:

- 5 ounces chiles dried New Mexico, stemmed
- 2 tablespoons chile powder New Mexico
- 2 tablespoons honey
- 1 tablespoon white wine vinegar
- 2 teaspoons ground cumin
- 1 1/2 teaspoons ground cloves
- 1/8 teaspoon cayenne pepper
- 1/2 lime
- 5 tablespoons olive oil
- 3 pounds boneless pork shoulder cut into 1 1/2? chunks
- blackpepper
- kosher salt
- corn tortillas Warm, for serving

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 105 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 42 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 290 milligrams
9. Sugar: 5 grams

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