

# New Mexico Hatch Chile Pork Chili

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/northern-new-mexico-tortilla-recipe>

## Ingredients:

- tortillas With, I love a rolled up corn tortilla
- tortilla In a, dude, it makes a great burrito filling
- rice Over, dude, I'm Asian and this works for all types of food
- tortilla chips With, yes, deep fried anything goes with chili, right?
- 1/2 pound pork cut into small pieces, suggestion: pork butt or shoulder
- 1 pound tomatillos about 10 pieces, chopped
- 1 small tomatoes large or 2, chopped
- 3 chiles Hatch New Mexico, charred with skin removed, optional: keep or remove seeds
- olive oil
- salt
- pepper

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 45 milligrams
4. Fat: 17 grams
5. Fiber: 5 grams
6. Protein: 20 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 600 milligrams
9. Sugar: 6 grams

---

Thank you for visiting our website. Hope you enjoy New Mexico Hatch Chile Pork Chili above. You can see more 16 northern new mexico tortilla recipe Ignite your passion for cooking! to get more great cooking ideas.