

Slow Cooker Pork Chile Verde

Yield: 6 min
Total Time: 510 min

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

Ingredients:

- 8 tomatillos medium sized
- 4 cloves garlic
- 1 yellow onion large
- 1 tablespoon avocado oil
- 8 ounces Hatch Green Chiles cans, I use hot, but mild is fine if you prefer!
- 1/2 cup fresh cilantro minced
- 1 lime
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 tablespoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 dash ground cayenne pepper optional
- 1 pound pork shoulder cubed
- 3 cups chicken broth
- cilantro optional
- jalapeños optional
- chiles optional
- red onion optional
- avocado optional
- shredded cheese optional
- sour cream optional

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 60 milligrams
4. Fat: 15 grams
5. Fiber: 5 grams

6. Protein: 22 grams
 7. SaturatedFat: 4 grams
 8. Sodium: 580 milligrams
 9. Sugar: 6 grams
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