

# Green Chile Sauce

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/i-am-new-mexico-green-chile-recipe>

## Ingredients:

- 2 cups chiles fresh or frozen roasted, skinned, stemmed, seeded, chopped
- 5 cloves garlic peeled and chopped
- 2 tomatoes vine ripe, seeded, chopped- I used Roma, plum tomatoes
- 3 cups vegetable broth reserve 4-5 tablespoons
- 1 pinch sea salt to taste
- ground pepper Fresh, to taste
- 1 dash balsamic vinegar golden
- 1 tablespoon agave syrup
- 2 tablespoons potato starch flour
- 2 1/2 cups green chile sauce see above
- 11 corn tortillas
- 8 ounces cream cheese dairy or soy, room temperature
- 1 cup Monterey Jack cheese or grated cheddar, or grated vegan cheese
- 1 red onion medium, diced fine
- 4 cloves garlic minced
- 14 ounces white beans or black, rinsed, drained
- 1/2 teaspoon cumin to taste
- 1 lime large

## Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 90 milligrams
4. Fat: 31 grams
5. Fiber: 11 grams
6. Protein: 25 grams
7. SaturatedFat: 15 grams
8. Sodium: 1250 milligrams
9. Sugar: 7 grams

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