

# Mexican Pork Stew

Yield: 8 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pork-stew-recipe-slow-cooker>

## Ingredients:

- 1 tablespoon olive oil
- 1 pound pork shoulder fat trimmed and cut into small cubes
- 8 oz kielbasa sausage, cut into small pieces \* kielbasa, cut into small pieces \*
- 1 onion medium, chopped
- 3 cloves garlic minced
- 1 jalapeno pepper finely chopped
- 1 tablespoon smoked paprika
- 1 tablespoon chili powder mild
- 1 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- salt
- pepper
- 28 ounces diced tomatoes
- 28 ounces white kidney beans or pinto beans, drained and rinsed
- 2 cups beef broth or chicken broth
- 4 green onions chopped
- 1/4 cup fresh cilantro chopped
- lime wedges for serving

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 60 milligrams
4. Fat: 15 grams
5. Fiber: 18 grams
6. Protein: 41 grams
7. SaturatedFat: 4 grams
8. Sodium: 550 milligrams
9. Sugar: 6 grams

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