

Mexican Pork Chile Verde

Yield: 8 min
Total Time: 60 min

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

Ingredients:

- 12 ounces tomatillos husked and rinsed, about 6 tomatillos
- 3 jalapenos stems removed
- 2 poblano peppers large, stems removed
- 1 serrano pepper stem removed
- 2 onions medium, chopped, about 2 cups
- 1 tablespoon minced garlic
- 2 tablespoons cooking oil
- 2 1/2 pounds pork shoulder cut into bite sized chunks
- salt
- pepper
- 1 1/2 cups water or more depending on how thin or thick you want the sauce
- 2 tablespoons lime juice about the juice from a lime
- 1/3 cup chopped cilantro

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 95 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams
6. Protein: 29 grams
7. SaturatedFat: 3 grams
8. Sodium: 210 milligrams
9. Sugar: 3 grams

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