

New Mexico Carne Adovada

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-sopes-recipe>

Ingredients:

- 3 pounds pork shoulder (aka Boston butt), cut into 1 inch cubes and trimmed of most fat
- 8 ounces dried New Mexican chiles rinsed, or mix of dried chile peppers: ancho, New Mexican, Chimayo, guajillo, etc.
- 2 cups chicken stock or beef stock
- 1 onion chopped
- 6 cloves garlic chopped
- 2 teaspoons dried Mexican oregano
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon kosher salt or to taste
- 2 teaspoons apple cider vinegar

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 230 milligrams
4. Fat: 25 grams
5. Fiber: 1 grams
6. Protein: 72 grams
7. SaturatedFat: 7 grams
8. Sodium: 1030 milligrams
9. Sugar: 4 grams

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