

Green Chili Stew

Yield: 6 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/brown-stew-pork-recipe-jamaican>

Ingredients:

- 3 tablespoons peanut oil toasted, or canola oil
- 2 pounds boneless pork shoulder trimmed and cut into 3/4-inch cubes
- 1 white onion chopped
- 2 garlic cloves minced
- 1/2 pound brown mushrooms or white, quartered
- 3/4 pound potatoes small yellow-fleshed, quartered lengthwise
- 1 1/2 teaspoons coriander seeds toasted and ground
- 1 teaspoon dried oregano
- 2 bay leaves
- 6 cups chicken broth
- 2 teaspoons salt plus more, to taste
- 16 green chilies New Mexico, about 2 lb. total, roasted, peeled, seeded and chopped
- 6 tablespoons sour cream
- cilantro leaves for garnish, optional