

New Mexican Red Pork Chili Carne Adovada

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/spicey-mexican-pork-chili-recipe>

Ingredients:

- 4 pounds stew
- 1 gram pork shoulder
- 1 large white onion
- 4 cloves garlic
- 3/4 cup New Mexican red chili powder
- 2 teaspoons cumin powder
- 1 teaspoon Mexican oregano optional
- 4 cups chicken stock
- 3 tablespoons pork lard rendered, or vegetable oil
- salt to taste – start with one tsp and go from there

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 15 milligrams
4. Fat: 16 grams
5. Fiber: 9 grams
6. Protein: 11 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 770 milligrams
9. Sugar: 8 grams

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