

Title: Chile Verde Pork

Chef: Ken

Ingredients

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| <input type="checkbox"/> 3 lbs pork loin or shoulder, trimmed & cut into 1" pieces | <input type="checkbox"/> Salt & freshly ground black pepper |
| <input type="checkbox"/> 2 T. oil (vegetable or canola) | <input type="checkbox"/> 1 large yellow onion, chopped |
| <input type="checkbox"/> 3 cloves garlic, minced | <input type="checkbox"/> 1/2 T. ground cumin |
| <input type="checkbox"/> 1/2 T. dried oregano | <input type="checkbox"/> 2 cups low-sodium chicken broth |
| <input type="checkbox"/> 4 fresh poblano chiles, seeded & sliced in half | <input type="checkbox"/> 2 fresh jalapeños, seeded & halved |
| <input type="checkbox"/> 1.5 lbs tomatillos, husks removed | <input type="checkbox"/> 1/2 cup cilantro, coarsely chopped |
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Steps

1. Season pork pieces with salt and pepper on all sides.
 2. Heat a large stock pot over high heat; add oil. Sear pork until browned on all sides.
 3. Remove pork; add more oil to pot if needed.
 4. Add onion and sauté until tender; add garlic and cook 30 seconds.
 5. Stir in cumin and oregano; return pork to pot and add chicken broth.
 6. Reduce heat to medium-low; simmer 2–4 hours.
 7. Meanwhile, make the sauce.
 8. Preheat oven to high broil; move rack to second-from-top position.
 9. Lightly spray a jelly roll pan; wash peppers and tomatillos.
 10. Slice tomatillos and peppers in half; remove seeds & white veins for lower heat (do not seed tomatillos).
 11. Broil cut-side down 7–10 minutes until browned.
 12. Place peppers in a plastic bag; steam 5 minutes; peel skins off.
 13. Add peppers, tomatillos, and cilantro to blender; purée.
 14. Add purée to pork; cook 30–45 additional minutes.
 15. Serve with tortillas, rice, and beans.
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Notes
