

# Chile Verde Recipe

This Mexican Pork Chile Verde is made of tender pieces of pork simmered in a flavorful tomatillo and chile broth. Serve in a bowl or with a side of rice for an authentic Mexican meal! (low carb, gluten free, paleo)



4.25 from 140 votes

Prep Time  
20 mins

Cook Time  
2 hrs 55 mins

Total Time  
3 hrs 15 mins

Course: Main    Cuisine: Mexican    Servings: 10 people

Calories: 383kcal    Author: Isabel Eats

## Ingredients

### For the chile verde

- 15 ounces tomatillos, husked and rinsed (about 6 tomatillos)
- 3.75 jalapenos, stems removed
- 2.5 large poblano peppers, stems removed
- 1.25 serrano pepper, stem removed
- 2.5 medium onions, chopped (about 2 cups)
- 1.25 tablespoon minced garlic

### For the pork

- 2.5 tablespoons cooking oil
- 3.13 pounds pork shoulder, cut into bite sized chunks
- salt and pepper, to taste
- 1.88 cups water (or more depending on how thin or thick you want the sauce)
- 2.5 tablespoons lime juice (about the juice from a lime)
- 0.42 cup chopped cilantro

## Instructions

### For the chile verde

1. Spray a large baking sheet with nonstick cooking spray or grease with oil. Place the tomatillos, jalapenos, poblanos and serrano peppers on the baking sheet and place under broiler. Broil on high for 10 minutes, turning the tomatillos and peppers over halfway through.
2. Remove the baking sheet from the broiler and cover with aluminum foil or plastic wrap. Let it sit for 10 minutes. Uncover and remove as much of the skin from the peppers and tomatillos as you can. At this point, you can also remove the seeds from any of the

peppers if you don't want it too spicy.

3. Add the broiled tomatillos, peppers, onions and garlic into a large blender. Blend until smooth. Set aside until ready to use.

### For the pork

1. Heat a large pot or dutch oven over medium-high heat. Add in the cooking oil and then the pork. Season generously with salt and pepper. Sear the meat on all sides until nicely browned.
2. Add the prepared chile verde and mix thoroughly, making sure to scrape the bottom of the pot with a wooden spoon so you get all the brown bits. Cover, lower the heat to simmer and cook for 2 to 3 hours, until the pork is tender.
3. Add the water, lime juice and cilantro. Stir until combined. Taste and season with more salt, if necessary.

### Notes

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**To freeze:** Cool the chile verde in the fridge. Once chilled, scoop into freezer-safe zip-top bags or containers and freeze. When ready to eat, let frozen container thaw completely in the fridge or defrost in the microwave. Reheat on the stove or in the microwave until completely warm.

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## Nutrition Facts

Chile Verde Recipe

Amount Per Serving (1 /8th of recipe)

**Calories** 383      Calories from Fat 234

**% Daily Value\***

**Fat** 26g      **40%**

Saturated Fat 9g      **45%**

Polyunsaturated Fat 5g

Monounsaturated Fat 9g

**Cholesterol** 92mg      **31%**

**Sodium** 127mg      **5%**

**Potassium** 739mg      **21%**

**Carbohydrates** 10g      **3%**

Fiber 3g      **12%**

Sugar 4g      **4%**

**Protein** 30g      **60%**

**Vitamin A** 1000IU      **20%**

**Vitamin C** 22.3mg      **27%**

**Calcium** 20mg      **2%**

**Iron** 0.9mg      **5%**

\* Percent Daily Values are based on a 2000 calorie diet.

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Chile Verde Recipe <https://www.isabeleats.com/mexican-pork-chile-verde/>