**Hatch Green Chile Breakfast Casserole**  
*Serves: 6*  
*Time: 1 hr, 15 minutes*  
  
Ingredients  
1 tbsp coconut oil  
1 yellow onion, diced  
1 sweet potato, grated  
1 bell pepper, diced  
2 cups of precooked pulled pork  
1/2 cup salsa verde  
1 tsp garlic powder  
1 tsp paprika  
1/2 tsp cumin  
Salt and pepper to taste  
10 Hatch green chiles, roasted, peeled and seeded  
8 eggs, whisked with salt and pepper  
One medium tomato, cut into 6 slices  
2 green onions, thinly sliced  
[Hatch Green Chile Sauce](http://www.whatigather.com/2014/02/hatch-green-chile-sauce-made-with.html)  
  
Directions  
Preheat oven to 350F.  
  
Heat coconut oil in a large skillet over medium heat. Add onion and cook until translucent (3 to 5 minutes), stirring frequently so they don’t stick to the pan.  
  
Add sweet potato and bell pepper. Cook for an additional five minutes, stirring occasionally.  
  
Add pulled pork, salsa verde and spices. Stir well to incorporate. Cook for five minutes until pork is heated through.  
  
Transfer pork and vegetable mixture to a large (9 x 13-ish) glass baking dish.   
  
If not already done, chop stems off of green chiles and slice one side in half lengthwise so that you can open the chile up and lie it out flat. Lay an even layer of chiles in pan. Pour eggs evenly over the top. Lay tomato slices over top of eggs and sprinkle with green onions.  
  
Cover with aluminum foil and bake for 30 minutes. Uncover and bake for an additional 10 to 15 minutes, until eggs are set. Cut into six slices and top each with a spoonful of [Hatch Green Chile Sauce](http://www.whatigather.com/2014/02/hatch-green-chile-sauce-made-with.html).

**Hatch Green Chile Sauce**  
*Makes: About 2 Cups*  
*Time: 60 Minutes*  
Ingredients  
1 tbsp olive oil  
1/2 yellow onion, diced  
2 garlic cloves, minced  
1 cup chicken stock, divided  
1 cup diced Hatch green chiles that have been roasted, peeled and seeded  
1/2 cup diced tomatoes  
1 tsp cumin  
2 tsp paprika  
Salt and pepper to taste  
  
Directions  
Heat oil in a large skillet over medium heat.  
  
Add garlic to pan and saute for 3 minutes, stirring often. Add onion to pan and saute for an additional 3 minutes, stirring often.  
  
Stir in 1/4 cup of the chicken stock and stir well. Add chiles, tomatoes and spices. Stir well to incorporate.  
  
Increase heat to medium-high and bring mixture to a boil. Once mixture is boiling, reduce heat to medium-low and cover.  
  
Simmer for 30 minutes, stirring every 10 minutes. Add a bit more stock each time you stir, as sauce begins to thicken.  
  
Transfer sauce to a blender or use an immersion blender to blend to desired consistency.