

Pork Chile Verde

This Authentic Pork Chile verde is a Mexican stew recipe made with tomatillos and green peppers. The grassy flavors from the peppers, paired with the tanginess of the tomatillos, bring out a combination of flavors that add the perfect balance to the dish.



What is Chile Verde?

Chile Verde has two key ingredients as a base for the sauce; tomatillos and the green peppers of your choice. Jalapeños, serranos and poblanos are examples of the most popular peppers all across Mexico. They will work to perfection for this Chile Verde sauce.

Accompaniments

Having this Mexican stew recipe for dinner rotation is a must. Pair it with Mexican **rice**, **Frijoles de la Olla**, and some delicious freshly made corn **tortillas**. It is a family favorite for sure. Pork Chile Verde is a wonderful option if authentic Mexican flavors is what you're looking for.



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Recipe by Villa Cocina

Course: **Main** / Cuisine: **Mexican** / Difficulty: **Easy**

 Servings 8 servings	 Prep time 25 minutes	 Cooking time 1 hour	 Total time 1 hour 25 minutes
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Chile Verde is a Mexican stew and its name means “green chile.” This green salsa gets its color from peppers and tomatillos. Then, it’s slow cooked with pork cubes until tender. Its easy, delicious and traditionally loved for generations.

Ingredients

Green salsa

- ☐ 1 lb tomatillos
- ☐ 4 ea poblano pepper
- ☐ 3 ea jalapeños
- ☐ 1 1/2 cups **chicken broth**, low sodium

Pork

- ☐ 3 lbs pork shoulder Boston butt, boneless
- ☐ **Salt** to taste (2 tsp, kosher)
- ☐ **Black pepper** to taste (1 tsp)
- ☐ 2 TBSP **avocado oil**
- ☐ 1 ea white onion, diced
- ☐ 5 ea garlic cloves, minced

Spices

- ☐ 1 tsp Mexican **oregano**, dry
- ☐ 1/2 tsp **cumin**, ground
- ☐ 1/8 tsp cloves, ground
- ☐ 1/2 tsp all spice, ground

Additional ingredients

- ☐ 3 ea **bay leaves**
- ☐ 10 oz panela cheese, diced (bite size pieces)
- ☐ 1/2 bunch cilantro, roughly chopped
- ☐ Salt to taste

Garnish

- ☐ Cilantro, chopped
- ☐ Lime juice

Directions

- 1. Roasting:** Place a comal over medium to medium-high heat, then roast the poblanos and jalapeños until charred/blackened on all sides. Transfer into a zip-lock bag, close and allow them to sweat for about 10 minutes. Meanwhile, roast and cook the tomatillos (char/blackened.) Then, remove from the heat and allow them to cool down.
- 2.** Remove the peppers from the bag. Peel the now loosened skin, by hand (use kitchen gloves.) Then, remove the stem and seeds. **Note:** *for an added kick of heat, leave the seeds on one or more jalapeño.*
- 3. Make the green salsa:** Transfer the prepped peppers, cooled tomatillos, and 1 **cup** of the chicken broth into a **blender**. Process until smooth. Set aside until needed.
- 4. Prep the pork:** using kitchen paper towels, pat the pork shoulder dry. **Trim** off excess chunks of fat. Then, dice into small bite size pieces. Season with salt and black pepper. Mix it in thoroughly, making sure every piece is well coated.
- 5. Make the stew:** to make the stew, place a **large pot** over medium-high heat and pour in the oil. Once hot, brown the meat. **Note:** *brown it in batches to prevent sweating, which is caused by overcrowding the pot.* Once the meat is ready, remove from the pot.
- 6.** Lower the heat to medium-low. On the now empty pot, sauté the onion. Add oil as needed through out the cooking process. Once the onion has slightly softened, **stir** in the garlic, and spices. Cook and toast the spices for a couple of minutes. Meat goes back into the pot with all of its juices. Pour in the salsa. Swirl the remainder 1/2 cup of the broth in the blender, to get the last bit of salsa. Pour into the pot and stir to combine. Bring to a boil over medium-high heat. Then, lower to medium-low to reach a gentle simmer. Add the bay leaves. Cover the pot and allow it to cook for 45 minutes or until the meat is fork tender and the salsa has thickened.
- 7. Finishing touches:** Once the stew is ready. Add the cilantro and cheese. Cook for an additional 2 minutes uncovered, for the cheese to soften. Stir in salt to taste. Serve with Mexican- style **rice** and **beans**. Drizzle a touch of lime juice, and chopped cilantro. ENJOY!!!