

## Pork Stew in Green Salsa Guisado de Puerco con Tomatillos

Oscar · 29/09/2024



### Prep Time

1 hr 50 mins

### Dificult

Medium

### Servings

6

### Description

My Mexican husband was shocked at how authentic this pork stew in green salsa guisado de puerco con tomatillos recipe was to his moms and grandmothers recipe This is a delicious not too spicy authentic Mexican pork stew that is easy to make and a recipe that everyone in your family will enjoy Serve with Spanish rice and warm tortillas

### Ingredients

- - ½ cup all-purpose flour - 1 tablespoon ground black pepper - 1 teaspoon salt (Optional) - ½ teaspoon ground cumin - 1 (3 pound) boneless pork shoulder roast
- trimmed of excess fat and cut into 1-inch cubes - 2 tablespoons olive oil
- or more if needed - 1 large onion
- chopped - 2 cups chopped fresh tomatillos - 1 cup water - 1 (7 ounce) can diced green chiles
- drained - ½ cup chopped fresh cilantro - 2 fresh jalapeño peppers
- seeded and chopped - 3 cloves garlic
- minced - 2 teaspoons dried marjoram - 1 pinch salt
- or to taste (Optional) - 2 tablespoons sour cream
- divided - 6 sprigs cilantro

### Instructions

1. Combine flour
2. pepper
3. 1 teaspoon salt
4. and cumin in a large bowl. Dredge pork in flour mixture until well coated. Heat olive oil in a large
5. heavy pan or Dutch oven over medium-high heat until shimmers. Add pork
6. in batches
7. in a single layer; brown on all sides
8. about 15 minutes. Transfer pork to a bowl; cover to keep warm. Add onion to pan; cook and stir over medium heat
9. adding more olive oil if necessary
10. until translucent and beginning to brown
11. about 7 minutes. Return pork to pan; stir in tomatillos
12. water
13. canned chiles
14. 1/2 cup cilantro
15. jalapeños
16. garlic
17. and marjoram. Check seasoning; add 1 pinch salt
18. if needed. Cover and simmer over low heat
19. stirring occasionally
20. until pork tender
21. about 1 hour. Degrease stew before serving in bowls
22. garnished with sour cream and cilantro.