Pork Chili Verde Green Pork Chili

Jacob · 30/09/2024



Prep Time

2 hrs 40 mins

Dificult

Medium

Servings

8

Description

This pork chili verde was one of the first recipes I ever learned It comes out great even if you dont brown the meat but I think doing so always adds extra flavor so I usually do it

Ingredients

— - 2 tablespoons vegetable oil - 2 pounds boneless pork shoulder

— cut into 2-inch pieces - 1 yellow onion

— diced - 2 teaspoons kosher salt

— or to taste

— divided - 2 teaspoons dried oregano - 2 teaspoons ground cumin - ½ teaspoon ground coriander - ¼ teaspoon cayenne pepper - 10 fresh tomatillos

— removed from husks and rinsed - 3 jalapeño chile peppers

— seeded - 1 poblano chile pepper

— seeded - 6 cloves peeled garlic - ½ cup packed cilantro leaves - 2 ½ cups chicken stock

— or as needed - 1 bay leaf - 1 ½ pounds Yukon Gold potatoes

— quartered - freshly ground black pepper to taste - ¼ cup sour cream - 1/2 cup pickled red onions (Optional) - 1 tablespoon chopped fresh cilantro

Instructions

1. Heat oil in a pot over high heat until nearly smoking. Add pork cubes in a single layer. Let sear until brown on one side
2. 4 to 5 minutes. Mix
3. turning pieces over to brown on the other side
4. 4 to 5 minutes. Add onion and 1/2 teaspoon kosher salt. Cook and stir until onion is translucent
5. about 4 minutes. Add oregano
6. cumin
7. coriander
8. and cayenne; cook and stir until seasonings are fragrant
9. about 2 minutes. Reduce the heat to low. Cut tomatillos into quarters. Place into a blender with chili peppers
10. garlic
11. and cilantro. Add chicken stock. Pulse on and off until pieces start to break down
12. then blend until mixture has liquefied
13. about 30 seconds. Stir sauce into pork mixture. Add 1 teaspoon kosher salt and bay leaf. Increase the heat to high and bring to a boil. Reduce the heat to low and maintain a slow but steady simmer for about 1 hour. Add potatoes
14. remaining 1/2 teaspoon kosher salt
15. and black pepper. If the mixture has reduced to where potatoes are not immersed
16. add more broth to cover. Simmer until pork and potatoes are tender
17. 45 minutes to 1 hour. Garnish individual servings with a dollop of sour cream
18. some pickled red onions
19. and cilantro. Chef's Note Regarding the pickled red onions on top of my chili
20. I was going to save this for a video
21. but they're so simple to make that I'll just tell you right now. Slice some red onions
22. add a pinch of salt
23. and cover with red wine vinegar. Let sit overnight in your fridge
24. and the next day
25. you'll be looking at one of the most gorgeous garnishes ever.