



## Mile High Green Chili

Oscar · 28/09/2024



### Prep Time

5 hrs

### Difficult

Medium

### Servings

8

### Description

Green chili is a Colorado favorite its always a crowd pleaser when we have outofstate visitors Roasting your veggies first gives this recipe a deeper level of flavor This can be served over rice as a main course stuffed in enchiladas or over potatoes and eggs

### Ingredients

- - 4 fresh tomatillos - husked
- peeled
- and halved - 3 Anaheim chile peppers - seeded and halved - 3 jalapeno peppers - seeded and halved lengthwise - 1 medium onion
- halved - 1 green bell pepper
- seeded and halved lengthwise - 2 tablespoons olive oil
- divided - salt and ground black pepper to taste - 1 ½ pounds pork shoulder
- cut into 1-inch chunks - ½ (12 fluid ounce) can or bottle lager-style beer - 2 tomatoes
- chopped - 4 cloves garlic
- chopped - 2 tablespoons chopped fresh oregano - 1 tablespoon chopped fresh parsley - 1 tablespoon ground cumin - 1 teaspoon chili powder - 1 beef bouillon cube - 4 ounces cream cheese at room temperature

### Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Arrange the halved tomatillos
2. Anaheim chiles
3. jalapeños
4. onion
5. and bell pepper on a baking sheet. Drizzle vegetables with 1 tablespoon olive oil and sprinkle with salt. Dotdash Meredith Food Studios Roast vegetables in the preheated oven until they begin to show brown spots
6. about 30 minutes. Allow to cool
7. then chop vegetables into bite-sized pieces. Dotdash Meredith Food Studios Heat remaining 1 tablespoon olive oil in a large skillet over high heat. Add pork and fry until browned
8. seasoning with salt and black pepper as it cooks
9. about 12 minutes. Dotdash Meredith Food Studios Transfer pork to a slow cooker; stir in roasted vegetables. Mix in beer
10. tomatoes
11. garlic
12. oregano
13. parsley
14. cumin
15. chili powder
16. and bouillon. Cover and cook on Low until pork is tender
17. 4 to 6 hours. Dotdash Meredith Food Studios About 1/2 hour before serving
18. place cream cheese into a bowl and stir in about 1 tablespoon of the chili liquid until thoroughly combined. Continue stirring in chili broth
19. a tablespoon at a time
20. until the cream cheese is almost a liquid. Stir cream cheese mixture back into the chili. Dotdash Meredith Food Studios Recipe Tip If you prefer a spicier chili
21. leave the seeds and membranes in the Anaheim and jalapeño peppers.