



Chile Colorado

Oscar · 28/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

12

Description

We make this Chile Colorado for my Mexican husband who also doesn't like tomatoes in his chile. This is a traditional Mexican-style dish. If you decide to add beans, do it after the chile is finished. Serve with chopped onion, sliced green onion, shredded Cheddar cheese, and sour cream.

Ingredients

- 9 New Mexico dry chiles - washed
- with stems and seeds removed - 3 cups water - 5 pounds boneless beef chuck roast
- trimmed of fat - ½ cup all-purpose flour - 1 tablespoon kosher salt - 1 tablespoon black pepper - 3 tablespoons olive oil - 1 large yellow onion
- chopped - 2 cups beef stock
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place chiles and 3 cups water into a medium stockpot
2. and bring to a boil. Remove from heat and steep for 30 minutes to soften. Dotdash Meredith Food Studios Strain into a bowl
3. reserving the cooking liquid. Dotdash Meredith Food Studios Place chiles and some of the liquid into a blender
4. and purée until smooth. Add more liquid as necessary to form a smooth sauce. Dotdash Meredith Food Studios Pass sauce through a fine mesh strainer to remove any seeds or tough skins; set aside. Dotdash Meredith Food Studios Cut beef into 1- to 2-inch chunks. Combine flour
5. salt
6. and pepper in a medium bowl. Dredge beef chunks in the seasoned flour; set aside. Dotdash Meredith Food Studios Heat olive oil in a large pot over medium heat. Sauté onion until tender and translucent
7. about 5 minutes. Dotdash Meredith Food Studios Add beef chunks a few at a time
8. so as not to overcrowd the pot
9. and cook until evenly brown. Remove seared meat
10. and continue browning the remaining meat. Return reserved seared meat to the pot. Dotdash Meredith Food Studios Stir in puréed chile mixture. Add beef stock just to cover beef chunks
11. or to personal preference. Bring to a boil over medium heat. Reduce heat to lowest setting
12. and simmer for 3 hours
13. or until meat is tender. If necessary
14. adjust with more stock during cooking. Dotdash Meredith Food Studios Recipe Tip You can substitute water for beef stock if desired.