

Colorado Green Chili Chile Verde

Oscar · 28/09/2024

**Prep Time**

1 hr 35 mins

Dificult

Medium

Servings

6

Description

This Colorado green chili is my version of my mothers green chili I like to serve it over ovenbaked burritos or with beans and rice If you cant find a chile roaster look for frozen diced chiles at your supermarket You can also freeze fresh roasted chiles for offseason use

Ingredients

- - 1 tablespoon olive oil - 1 ½ pounds cubed pork stew meat - salt and pepper to taste - 1 large yellow onion
- diced - 4 cloves garlic
- minced - 5 cups chicken broth - 2 cups chopped
- roasted green chiles - 1 (14.5 ounce) can diced tomatoes with juice - 1 ½ cups tomatillo salsa - ½ teaspoon dried oregano - 1 pinch ground cloves

Instructions

1. Heat oil in a Dutch oven or large pot over medium-high heat. Season pork with salt and pepper
2. then cook in hot oil until golden brown on all sides
3. about 7 minutes. Transfer pork to a plate. Reduce the heat to medium; stir in onion and garlic. Cook and stir until onion has softened and turned translucent
4. about 5 minutes. Return pork to the pot; stir in chicken broth
5. green chiles
6. diced tomatoes with juice
7. and tomatillo salsa. Season with oregano and ground cloves. Bring to a simmer over medium-high heat
8. then reduce the heat to medium-low
9. cover
10. and simmer for 20 minutes. After 20 minutes
11. transfer 2 cups of soup (without any pork pieces) to a blender. Hold down the lid of the blender with a folded kitchen towel
12. and carefully start the blender
13. using a few quick pulses to get the soup moving before leaving it on to purée. Purée until smooth
14. then pour back into the cooking pot. This will create a thicker texture for your chili and will eliminate some of the chunky bits of chiles. Continue to simmer
15. stirring occasionally
16. until pork is very tender
17. at least 35 minutes more. Editor's Note: Please note the differences in ingredient amounts
18. as well as the adaptation of using an Instant Pot when using the magazine version of this recipe.