



Colorado Green Chili

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 31 mins

Description

This is a vegetarian green chili that you find all over Colorado Goes great over breakfast burritos cheeseburgers fried eggs or anything

Ingredients

- - 1 pound Hatch chile peppers - 1 tablespoon olive oil - 1 large onion
- chopped - 4 cloves garlic
- minced
- or more to taste - 1 (14.5 ounce) can diced tomatoes - 1 tablespoon all-purpose flour - 5 cups vegetable broth - 2 tablespoons ground cumin - 2 tablespoons chili powder
- or to taste - 1 teaspoon salt

Instructions

1. Set oven rack about 6 inches from the heat source and preheat the oven's broiler. Line a baking sheet with aluminum foil; spread Hatch chile peppers on top. Cook under the preheated broiler
2. turning once
3. until the skin of the peppers has blackened and blistered
4. 6 to 8 minutes. Transfer to a bowl and seal tightly with plastic wrap. Let cool
5. about 20 minutes. Peel and seed peppers; dice flesh. Heat olive oil in a large pot over medium heat. Add onion and garlic; cook and stir until softened
6. about 5 minutes. Stir in diced chile peppers and tomatoes. Cook until heated through
7. about 5 minutes. Sprinkle flour into the pot. Pour broth into the pot; add cumin
8. chili powder
9. and salt. Bring to a boil; reduce heat and simmer until flavors combine
10. at least 30 minutes. Cook's Note Substitute chicken broth for the vegetable broth if desired. Use fresh or frozen chiles shipped from someplace like The Chili Guys. I personally use either Hot Hatch or Pueblo Hot. I also dump in the oil from the bags to add a little extra depth and heat.