

Tomatillo Pork Roast

Oscar · 28/09/2024



Prep Time

6 hrs 15 mins

Difficult

Medium

Servings

10

Description

I had planned to make green chile Colorado this morning but found that I was lacking most of the ingredients required After playing I could substitute this and I could use that instead I realized that I had created a brand new recipe Serve with warm tortillas avocado lettuce tomato and sour cream

Ingredients

- - 2 cups brown rice - 2 cups water - 1 (14 ounce) can diced tomatoes - 1 large onion
- sliced - 1 (8 ounce) can diced green chile peppers - 2 dried ancho chile peppers - 2 cubes chicken bouillon
- 1 teaspoon dried oregano - ¼ teaspoon ground cloves - 1 (2 pound) pork loin roast - salt and ground black pepper to taste - 1 (16 ounce) jar salsa verde (green salsa) with tomatillo

Instructions

1. Preheat oven to 250 degrees F (120 degrees C). Place rice into the bottom of a Dutch oven; add water
2. tomatoes
3. onion
4. green chile peppers
5. ancho chile peppers
6. chicken bouillon
7. oregano
8. and cloves. Place roast on top of the rice mixture; season with salt and pepper. Pour salsa verde over roast. Cover Dutch oven. Bake in the preheated oven for 6 hours. Discard pork bones and ancho chile peppers. Shred pork and return to Dutch oven; stir. Transfer pork mixture to a serving plate using a slotted spoon
9. draining well.