

Calabacita con Puerco Pork with Squash

Oscar · 28/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

2 hrs 28 mins

Description

Calabacita con puerco pork with sausage is a classic TexMex dish that is slightly different everywhere you find it This is my grandmothers version which I think is the best Serve with hot corn tortillas

Ingredients

- - 2 tablespoons olive oil
- divided - 4 boneless pork chops - 5 calabaza squash
- halved and sliced 1/2-inch thick - 1 cup whole kernel corn
- drained - ½ cup chopped onion - ½ cup chopped tomatoes - 2 teaspoons minced garlic - 1 (6 ounce) can tomato sauce - ½ teaspoon ground cumin - ¼ teaspoon salt - ¼ teaspoon ground black pepper - ¼ teaspoon garlic powder - 2 cups chicken stock
- or more as needed

Instructions

1. Heat 1 tablespoon olive oil in a saucepan over medium-high heat. Add pork chops; cook until no longer pink in center
2. about 4 minutes per side. Cool until easy to handle
3. about 5 minutes; cut into bite-sized cubes. Heat remaining 1 tablespoon olive oil in the same saucepan. Add cubed pork
4. calabaza squash
5. corn
6. onion
7. tomatoes
8. and garlic; cook until onion translucent
9. about 5 minutes. Stir in tomato sauce
10. cumin
11. salt
12. pepper
13. and garlic powder; stir in chicken stock and simmer
14. covered
15. until flavors combined
16. about 2 hours
17. stirring and checking periodically to see if more stock needed. Editor's Note: Calabaza is a squash popular in Central and South America. Pumpkin may be substituted for the calabaza.