

# CHEF RITA'S CHILE VERDE PORK



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**SERVES 4-6**

**3 lbs pork loin or pork shoulder**

**Salt and pepper**

**2 Tbsp oil**

**1 large yellow onion**

**3 cloves garlic, minced**

**1/2 Tbsp ground cumin**

**1/2 Tbsp dried oregano leaves**

**2 1/2 cups chicken broth**

**4 fresh poblano chiles**

**2 fresh jalapeno peppers**

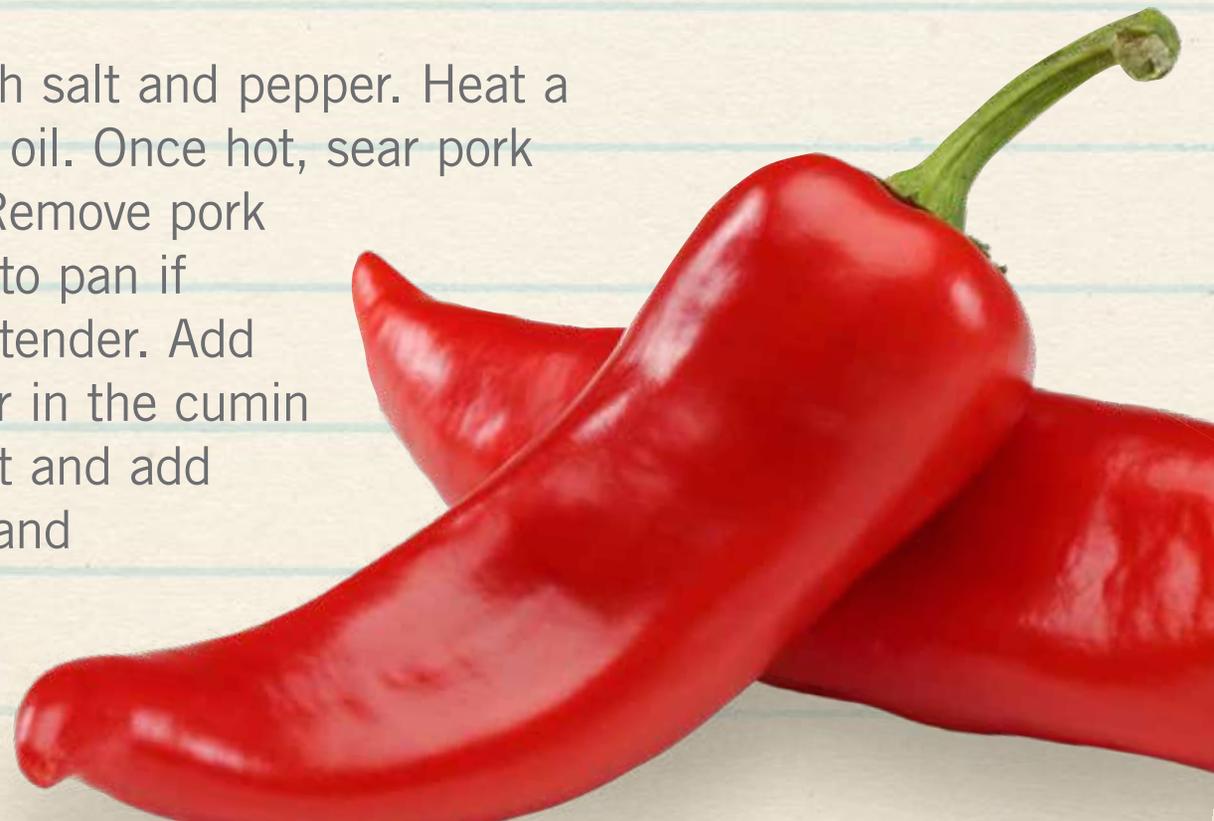
**1 1/2 lbs fresh tomatillos, husks removed**

**1/2 cup fresh cilantro, chopped**

## **Instructions:**

Season pork pieces on all sides with salt and pepper. Heat a large stock pot over high heat. Add oil. Once hot, sear pork pieces until browned on all sides. Remove pork from pot. Add a little additional oil to pan if needed. Add onion and sauté until tender. Add garlic and cook for 30 seconds. Stir in the cumin and oregano. Return pork to the pot and add chicken broth. Reduce heat, cover and simmer 2 to 4 hours.

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### **Sauce:**

Place rack on second to top level of oven and turn oven to high broil. Lightly spray a jelly roll pan with cooking oil. Wash the poblano peppers, jalapenos and tomatillos. Slice the tomatillo and both types of peppers in half and remove stems. Seed the peppers and remove the white veins inside if you do not want the Chile Verde to be spicy. Place the poblano peppers, jalapenos and tomatillos on a baking sheet with cut side down. Broil for about 7 to 10 minutes or until browned. Immediately place peppers in a plastic bag and tie the bag. Allow them to steam for 5 minutes, then peel off their outer layer of skin. Add the peppers, tomatillos and cilantro to a blender and puree.

Add sauce to the pot with the pork and cook for an additional 30 to 45 minutes. Serve with tortillas.