

Green Chili Posole

Tanque Verde Ranch

- 2 tbsp blended oil
- 1 cup medium diced yellow onion
- 1/2 cup medium diced celery
- 1/4 cup chopped garlic
- 1 cup diced poblano pepper
- 1 cup canned hominy,
rinsed and drained
- 1 1/2 cups chopped fresh tomatillos
- 1 lb bonless pork or
pork stew cubes
- 1/4 cup chopped fresh cilantro
- 4 tsp chili powder
- 4 tsp ground cumin
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 6 cups chicken broth



~ fold ~

Directions

Heat a large sauce pan or pot over high heat. Add your oil, onion, celery, and chopped garlic. Sautee for 1 minute with continuous stirring. Add the pork and continue to stir until the pork is browned. Add your tomatillos, poblanos and dried spices.

Continue to stir for 2 minutes. Once pork is browned and the veggies are nice and caramelized, add your stock and cilantro. Bring to a boil and then let simmer for 45 minutes.

The pork should be nice and tender and the broth a little thick. This dish can be served as chili or soup, just garnish with a little fresh cilantro, lime and some grated cotija cheese over the top.

