

# PORK GREEN CHILI

FROM CHEF AMELIA'S KITCHEN

## A NOTE FROM CHEF AMELIA:

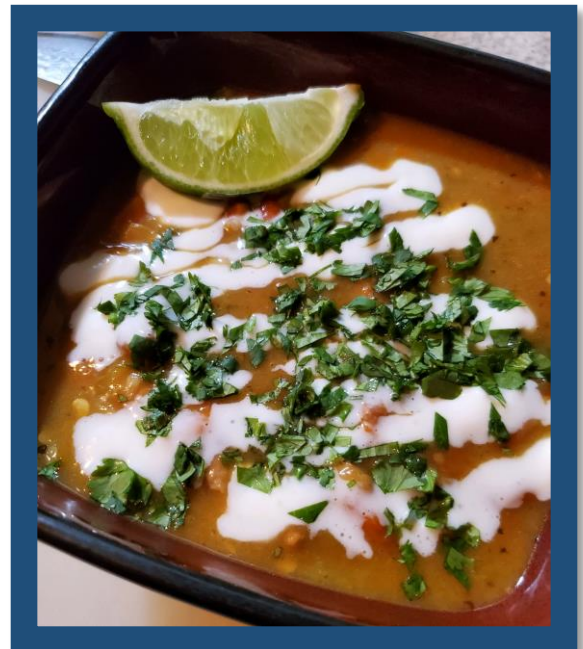
While living in Colorado, I got 100% addicted to green chili. Whether it's on top of a burger, smothering a burrito, or just in a bowl with some tortillas on the side, this is the ultimate cozy warm-you-up-from-the-inside food! I had my peppers shipped in from Hatch, New Mexico, but you can usually find Anaheim peppers at Kroger or The Fresh Market. I like it best on nachos!

## INGREDIENTS:

2 pounds boneless pork butt, cut into one-inch cubes  
12-15 Anaheim peppers  
3 jalapenos  
2 onions, diced  
1 head of garlic, smashed  
3 carrots, chopped  
1 tablespoon vegetable oil  
1/4 cup all purpose flour  
2 teaspoons cumin  
1 teaspoon coriander  
4 cups chicken stock or bone broth

### For Soup Toppings:

Sour cream  
Chopped cilantro  
Lime wedges



## INSTRUCTIONS:

1. First, we're going to roast those peppers! It's worth the effort, and they taste 1000% better than canned roasted peppers.
2. Turn your oven's broiler on. Line a sheet tray with tin foil and place the peppers on, making sure they're in a single layer. Place the peppers on the top rack in your oven, directly under the broiler.
3. Check often, about every 3 or 4 minutes. The peppers will start to blister, this is good! Rotate the peppers using a pair of tongs until they're blackened on all sides.
4. When they're done, place in a mixing bowl and cover tightly with plastic wrap. The steam will loosen the skins on the peppers for easy removal. Peel the peppers, removing as many seeds as you can.
5. Chop the peppers and set aside.
6. Next, heat the oil and brown the cubed pork in a large stockpot or Dutch oven.
7. Remove from the pan, and add your onions, garlic, carrots, cumin, and coriander. Cook for 5-10 minutes, or until softened, then add the pork back to the pot.
8. Stir in your flour and continue cooking for another 5-10 minutes.
9. Deglaze the pot with your chicken stock or bone broth. Bring to a boil, stirring consistently to prevent sticking.
10. After it reaches a boil, you can either stick it in a 350-degree oven for an hour or you can reduce it to a simmer and let it go low and slow on the stove. Let cook for an hour, then season with salt and pepper to taste.