

## Pork with Green Chilies – chile verde

2 tbs vegetable oil	2 tsp lime juice
3 pounds lean, boneless pork butt cut into 1 ½ inch cubes	4 cups rice, cooked
2 med white onions, thinly sliced	½ cup slivered toasted almonds
3 cloves garlic, minced	fresh cilantro
1 ½ tsp salt	radish slices
1 tsp ground cumin	
¾ tsp dried oregano	
8 fresh tomatillos, finely chopped, or 1 cup canned	
3-4 fresh Anaheim chilies, finely chopped	
1 lg tomato, peeled, coarsely chopped	
¼ cup fresh cilantro leaves	
¾ cup chicken stock or broth	

### *Instructions:*

1. Heat oil in 5-6 qt Dutch oven over medium heat until hot. Add about 1/3 pork in single layer. Cook, turning occasionally, until brown on all sides (~10 min). Remove to plate, repeat until all pork has been browned. Cool and shred pork if desired.
2. Remove all but 2tbs of drippings from pan. Add onions and garlic; saute' over medium heat until soft (~4 min). Stir in salt, cumin and oregano.
3. Add tomatillos, chilies, tomato and cilantro leaves to pan; stir in stock. Heat over high heat to boiling.
4. Return pork to pan; reduce heat to low. Simmer covered until pork is tender, 1.5 – 2 hrs.
5. Uncover pan; increase heat to medium. Cook at low boil, stirring occasionally until sauce is thickened, 20 – 30 min. Stir in lime juice.
6. To serve, spoon pork mixture over rice; sprinkle with almonds. Garnish with cilantro sprigs and radish slices.

**Makes 6- 8 servings**

Source: Mexican cooking class cookbook