

Slow Cooker Chili Verde

Description

Chile Verde the easy way. A delightful blend of Mexican favorites without all of the hard work.

Ingredients

- 3 tbsp olive oil
- 1/2 cup onion minced
- 3 clove garlic minced
- 3 lb boneless pork shoulder cubed
- 5 7 oz. cans of green enchilada sauce - La Palma
- 1 4 oz. can sliced jalapenos
- 1 14.5 can diced tomatoes
- 2 shredded dried new mexico chilies
- 1 can roasted green chiles
- 2 tbsp cornstarch



Summary

Yield: 8

Prep Time: 8 hours

Category: Meats

Cuisine: Mexican

Instructions

Heat the oil in a large skillet or Dutch oven over medium heat.

Add the onion and garlic; cook and stir until fragrant.

Add the cubed pork, and cook until browned on the outside.

Transfer the pork, onions, and garlic to a slow cooker, and stir in the green sauce, spices, jalapeno peppers, and tomatoes.

Cover, and cook on High for 3 hours.

Reduce the setting to Low, and cook for 4 to 5 more hours.

Add 2 TB cornstarch during the last 30 minutes to thicken the sauce.

Be sure to dissolve the cornstarch in cold water, then add to the hot chile verde.

If you follow these additions, you'll have authentic chile verde from a slow cooker!