Slow Cooker Chili Verde

Description

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

Summary

Yield: 8
Prep Time: 8 hours
Category: Meats
Cuisine: Mexican

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

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.

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