

SLOW COOKER 5 main-INGREDIENT PORK GREEN CHILE -- bowls or tacos

6-8 servings in bowls (*depends on how served--you'll get 10-12 servings if you add rice/beans and use less stew*)
16-20 tacos (*less if using large tortillas, more if using small*)

Using canned mild chiles, this dish is not spicy-hot, but is warm and full of flavor. If you like **really spicy**, you can use hotter chiles, or layer in some minced jalapeños, or even add a little hot sauce to the pork at the table.

If possible, do all the chopping in the food processor for ease of preparation.

INGREDIENTS:

- 3 1/2 pounds boneless loin pork chops, cut into 1-inch cubes (or use pork loin roast, sliced and cubed)
- Kosher salt, fresh ground pepper
- Dried oregano
- 1 large onion, diced
- 4 cloves garlic, minced
- 28-ounce can whole tomatoes, drained and chopped (reserve tomato juice for another use)
- 2 cups mild, roasted green chiles, chopped (canned, such as drained HATCH* Mild Chiles or home made)
- 1 teaspoon Chili powder
- 1/4 teaspoon Ground cumin
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Optional garnishes: Lime, Chopped cilantro, sliced green onions, grated cheddar, chopped avocado or cucumbers, chopped fresh tomato, thinly sliced radishes, sour cream/Greek yogurt

DIRECTIONS:

1. In a small bowl, mix the chopped onion and garlic. Set aside. To the bottom of a 6-quart slow cooker, add 1/3 of the cubed pork in an even layer. Sprinkle pork with 1/4 teaspoon each salt and pepper and 3/4 teaspoon dried oregano. Top seasoned pork in even layers with approximately 1/3 **each** of the onion-garlic mixture, tomatoes, and chiles, reserving about 1/4 cup tomatoes for last layer. Repeat twice.

2. In a small bowl, mix reserved 1/4 cup chopped tomatoes with the chili powder and ground cumin. Spread tomato mixture on top of the layers and stir in just a bit.

3. Cook on high 4 hours or low for 8 hours. Taste and adjust seasonings, remembering that flavors and heat will be dumbed down if serving over beans or rice.

4. Serve hot in bowls (as is or with rice, beans, or with hot tortillas on the side) or, using a slotted spoon or after straining, spoon pork mixture **into** warm tortillas to make tacos, tostatas, or burritos. Top with optional garnishes as desired; I think the lime just pops the heck out of either the bowl or the taco. Use it!

*If you use a 28-ounce can of Hatch mild chiles, you'll need about 2/3 of it for this recipe. (Use the rest stirred into your scrambled eggs with cheese or on a salad.) Really like chiles and want a little more heat? Use the whole can, drained.

Serving Notes: *Tortillas? Warm your corn or flour tortillas wrapped in foil in a 375 degree F oven for 10-12 minutes or individually on a hot griddle on the stove, adding each to a foil lined bowl placed in 200 degree F oven to stay warm.*

Gluten-Free Notes: Check ingredient labels for all added ingredients. Use only GF full-corn tortillas. The Ortega canned green chiles I checked online were gluten-free, for instance, but I did not check every brand.

Bigger Batch? I haven't tried this yet, but there was definitely room in my 6-quart slow cooker for more pork. Perhaps at least another pound, pound and a half. Of course, you'd have to increase the other ingredients accordingly. If you try it, let me know.

DRINKS: Wine? Syrah. Not a blend. Beer? A really icy Mexican beer like Dos Equis. Your choice.