



Recipes

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Chile Verde

Serves 10

Ingredients:

6 cups Fresh Tomatillos , peeled
2 cups Chicken Broth
3 cloves Minced Garlic
2 1/2 cups Diced Onions
2 cups Cilantro Leaves
1 tsp. Dried Oregano
4 lbs. Pork Butt
2 tsp. Salt
Pepper to taste
1 Tbsp. Vegetable Shortening
1/2 tsp. Ground Cumin
Mission® 6" White Corn Tortilla (10620)

Directions:

1. Clean tomatillos and place in a saucepan. Cover with water, about eight cups and heat over medium heat until softened, about 10 minutes. Transfer to a blender and blend with chicken broth, garlic, onions, cilantro and oregano.
2. Cut pork into 2" pieces and season with salt and pepper. In a large pot, heat lard over medium high heat. Brown the pork on all sides. Add the tomatillo sauce, season with cumin and lower heat to low. Simmer for 45 minutes or until meat is tender. Transfer to hot line.
3. Portion two ladles of chile verde onto a serving dish, serve with warm tortillas, three per person.