

*trim along the dotted line for your 4x6 recipe card*

RECIPES BY COFFEE CAKE

# *Santa Fe Green Chile Stew*

## INGREDIENTS

**1 pound pork, pre-cooked and shredded OR raw and cut into ½ inch pieces**  
**¼ cup flour**  
**½ tsp Kosher salt**  
**½ tsp ground black pepper**  
**Fat drizzle olive oil**  
**½ yellow onion, diced**  
**3 cloves garlic, minced**  
**1 can (7 oz) green chiles**  
**1 large jar (24-28 oz) salsa verde**  
**4 cups chicken stock**  
**4 cups potatoes, largely diced**  
**Salt and pepper to taste**

## INSTRUCTIONS

1. If using raw pork, cut into ½ inch pieces. In a small bowl, coat in flour, kosher salt, and pepper mixture. Add fat drizzle of olive oil to the bottom of a large soup pot or dutch oven, and sear pork until brown on all sides. Remove from the pot.
2. Add another fat drizzle of olive oil. Over medium heat, cook the garlic until fragrant, then add the diced onion and cook until soft and translucent.
3. Add your pork (either pre-cooked and shredded or seared as above), chicken stock, green chiles, salsa verde, and potatoes. Bring to a boil, then turn the heat down to low, cover, and let simmer for 2-3 hours until thick and flavorful.