

GREEN CHILI



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Ingredients:

2 lbs pork diced
1 small can (15 oz) or 5-6 small ripe tomatoes
3 cloves garlic crushed or garlic powder to taste
1 lb green chilies diced & seeded (depending upon the heat of the chilies)
¼ tsp red chili flakes (optional)
¼ tsp cumin (optional)
Salt & pepper
1 qt water

Directions:

Brown pork in oil add salt & pepper to taste, add 3 crushed cloves of garlic; drain off excess oil, add tomatoes, chilies, chili flakes, cumin, and water. Simmer 45 minute to 1 hour. ¼ cup flour & ½ cup water (put in jar to mix) shake well and set aside. Add enough flour & water mixture to thicken and simmer a few minutes.

TIP: Heat tortillas in a foil lined steamer (foil on bottom only) or place on rack in hot oven turning once until hot. Burritos, place refried bean in tortilla roll and smother with green chili, add diced onions, shredded cheese, shredded lettuce, diced fresh tomatoes, sliced black olives, and sour cream on top of burrito.