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Green Chile Stew with Pork

SUBMITTED BY: Christine L.

"Pueblo tradition calls for the addition of corn or potatoes to this dish. It makes a wonderful filling for enchiladas. Serve with a big green salad and a pile of wheat tortillas."



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PREP TIME 25 Min
COOK TIME 2 Hrs
READY IN 2 Hrs 25 Min

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Servings

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US METRIC

INGREDIENTS [\(Nutrition\)](#)

- 3 pounds boneless pork loin, cubed
- 3 tablespoons peanut oil
- 3 stalks celery, chopped
- 2 tomatoes, chopped
- 7 green chile peppers, chopped
- 4 cloves crushed garlic
- 4 cups chicken broth
- 1 (10 ounce) jar prepared green chile salsa
- salt to taste

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1. In a large skillet over medium high heat, brown the pork in oil, doing so in 2 to 3 batches.
2. Place the meat in 3 to 4-quart covered casserole and add celery, tomatoes, chilies, and garlic.
3. Add about 1 cup chicken broth or water to skillet pork was cooked in, stirring over high heat to scrape up browned bits on bottom and bring to boil. Add to pot with enough additional water or broth to barely cover the ingredients. Cover and simmer until stew is thick and meat very tender, about 1 1/2 hours. Add salt to taste before serving. If stew is not hot enough, add a bit of jalapeno salsa.

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I made this stew for the first time for a SuperBowl party. It was a HUGE hit! Since then, I... [MORE](#)



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i made this stew using chopped green chilis from a jar. i also used a little cornstarch to... [MORE](#)



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Nutritional Information

Green Chile Stew with Pork

Servings Per Recipe: 8

Amount Per Serving

Calories: 463



Pack a healthy lunch and save

Total Fat: 29.8g**Cholesterol:** 102mg**Sodium:** 605mg**Total Carbs:** 9.4g**Dietary Fiber:** 1.9g**Protein:** 37.6g[VIEW DETAILED NUTRITION](#)**About:** [Nutrition Info](#)**Powered by:** [ESHA Nutrient Database](#)

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Reviewed on Nov. 10, 2003 by Marnie White

Awful! Possibly the only recipe my fiance and I have ever tossed out. [MORE](#)



Reviewed on Aug. 22, 2006 by DANEDREAMER

This is delicious. My son loved it and my husband enjoyed it too (he's the picky one). I... [MORE](#)

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Reviewed on Feb. 1, 2007 by NewMexicoMama

This turned out wonderful! I used leftover pork chops, substituted the tomatoes with... [MORE](#)



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Wow!! I've had this dish in my favorite Mexican restaurant and this recipe has to be about as... [MORE](#)



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This was terrific! We loved it! It has a nice tang to it (we used medium chiles) and a great... [MORE](#)



Reviewed on Feb. 28, 2006 by JAIMERUNYAN

My husband and I LOVE this soup! It's good without fresh cilantro too. We've experimented with... [MORE](#)

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