

Eat Happy Kitchen
Anna Vocino

PORK CHILI VERDE WITH LIME GREEN SALSA

(Serves 8-10)

- 2 tablespoons olive oil
- 1 sweet onion, chopped
- 2-4 pound pork loin roast, shoulder, or butt, trimmed of excess fat and cubed into 1" pieces
- 1 tablespoon Eat Happy Kitchen Taco Seasoning (or use salt and pepper or your own taco seasoning)
- 1 cup Lime Green Salsa (see recipe below, or use store-bought)
- 2 cups chicken broth
- Salt and pepper
- Avocado slices, chopped fresh cilantro, and crème fraîche for garnish
- Lime slices for serving

In a large stock pot, Le Creuset, or Dutch oven, heat the olive oil to medium high heat until shimmering. Cook the onions until soft, about 3-5 minutes. Add the pork pieces and brown on all sides, about 4-5 minutes. Stir the taco seasoning into the entire contents of the pot. Pour in the green salsa and chicken broth, bring to a boil, and season well with salt and pepper. Lower the heat to a simmer and let cook uncovered for 1 hour, seasoning 3-4 times with salt and pepper throughout the hour. At the end of the hour, make sure you taste, and add any final salt and pepper seasoning to achieve your desired flavor.

To serve, garnish with the avocado slices, chopped cilantro, and a dollop of crème fraîche. Squeeze a wedge of lime juice over the surface. Enjoy!

LIME GREEN SALSA

(Yields 2 cups)

- 1-1.5 pounds tomatillos, peeled and rinsed
- 1 large shallot, loosely chopped
- 1/2 jalapeño pepper, seeds and stem discarded
- 1 (4-ounce) can of fire roasted green chilis or Hatch green chilis
- Juice of 1-2 limes
- 1/4 cup packed fresh cilantro

Preheat the oven to 450 degrees. Roast the tomatillos on a parchment paper lined baking sheet until soft and seared, about 12-15 minutes. Remove from the oven and let cool for at least 10 minutes. In a Vitamix, blender, or food processor, combine the roasted tomatillos, shallot, jalapeño, green chilis, lime juice, and fresh cilantro. Pulse until you have your desired consistency, about 10-15 seconds. Use in Pork Chili Verde above or store in an airtight container.

**Recipe and photo originally published in [Eat Happy](#) and then updated for Substack Newsletter subscribers at annavocino.substack.com.*