



Noreen's Kitchen

Slow Cooked Green Chili

Pulled Pork

Ingredients

5 to 6 pound pork shoulder, trimmed	1 cup chopped green chilies
2 large white onions, sliced	1 tablespoon cracked black pepper
8 to 10 garlic cloves, peeled	1 tablespoon dried oregano
1 bunch cilantro, roughly chopped	1 tablespoon onion powder
1, 28 ounce can verde enchilada sauce	1 tablespoon garlic powder
1 cup chicken stock	1 tablespoon cumin
1 tablespoon salt	1 teaspoon cayenne pepper (optional)

Step by Step Instructions

Trim pork shoulder and place in slow cooker vessel.

Mix dried spices together and sprinkle on top of the roast.

Arrange onion, garlic and cilantro around the roast.

Add chopped green chilies

Pour over enchilada sauce and chicken stock.

Place vessel into the slow cooker sleeve and cover.

Set on high for 6 to 8 hours or until meat is tender and shreds easily.

Remove any bones from the mixture and serve shredded meat in tacos, enchiladas, tostada or burritos. This can also be served as a chili style soup by adding cooked black, white or pinto beans and serving over rice with crumbled Cotija cheese.

Leftovers can be frozen in an airtight container for up to three months.

ENJOY!