

Noreen's Kitchen

Prepper's Pantry

Pork Green Chili

Ingredients

- 1 Quart canned pork shoulder
- 1 28 ounce can Hatch fire roasted green chiles chopped
- 1 cup salsa
- 1 tablespoon vegetable oil
- 1 medium onion quartered and sliced
- 4 cloves garlic minced
- 1 tablespoon cumin
- 1 tablespoon dried oregano
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon cracked black pepper

Step by Step Instructions

Heat oil in a large stockpot and saute onion and garlic for five minutes until onion is somewhat translucent.

Add chopped green chilies, salsa, cubed pork shoulder and spices. Stir well to combine

Simmer over medium heat for 15 to 20 minutes and serve as a burrito filling, topping or all by itself with warm tortillas.

Enjoy!