



Colorado Style Green Chili

Ingredients:

- 3 lbs tomatillos, husked and cut into large pieces
- 1 large onion, quartered
- 2 cloves garlic
- 2 cans roasted green chilis
- 1/2 bunch fresh cilantro
- 1 cup chicken broth
- 1/2 can rotel
- 2 limes, juiced
- 1 1/2 tbsp each; garlic powder, chili powder and cumin
- 2 tbsp salt
- 1 tbsp each; black pepper, oregano and paprika
- 1, 3-4 lb pork shoulder
- 2 roasted jalapeños, skin and seeds removed (optional)

Directions:

In a blender, combine tomatillos, onion, garlic, half of spices, lime juice, cilantro and jalapeños (if using) and blend until smooth.

Add tomatillo salsa, green chiles, rotel and chicken stock in the base of crockpot and stir to combine.

Place pork over the top of the sauce and season with remaining spices. Cook on low for 10-12 hours.

Serve with warm flour tortillas or smothering your favorite Mexican meals!