MANNING WOLFE

Hatch Green Chile Stew

Ingredients:

- 2 lbs pork shoulder, cut into 1-inch cubes (or chicken if you prefer)
- 2 tbsp vegetable oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 2 cups roasted Hatch green chiles, peeled and chopped
- 4 medium potatoes, peeled and cubed
- 4 cups chicken broth
- 2 tsp ground cumin
- 1 tsp dried oregano
- Salt and black pepper to taste
- Fresh cilantro for garnish

Instructions:

- In a large pot, heat oil over medium-high. Add pork and brown on all sides. Remove and set aside.
- Add onion and garlic to the pot. Cook until softened.
- Stir in Hatch chiles, potatoes, cumin, and oregano. Cook for 2–3 minutes.
- Return pork to the pot. Add broth, bring to a boil, then reduce heat.
- Simmer uncovered for 1 to 1 ½ hours, until the meat is tender and the stew is slightly thickened.
- Season with salt and pepper. Garnish with fresh cilantro before serving.

Serve warm with flour tortillas or cornbread—it's comfort food with a kick!