



## Jake's Dutch Oven Chili Verde

Amazing Dutch Oven Chili Verde! This is a more traditional Mexican chili verde, with lots of tomatillos and great flavor!!

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### Ingredients

- (1) Yellow Onion, chopped
  - (2) Tbsp Minced Garlic
  - (6) Green Onions, sliced (into the greens)
  - (3) lbs Lean Pork, cubed
  - (8) Large Tomatillos, husk peeled and coarsely chopped
  - (3) cans Chicken Stock
  - (4-5) Roasted Green Chili's, chopped
  - (1-3) Jalapeños, sliced (to taste, add jalapeños as necessary for heat)
  - (2) tsps Oregano
  - (2) tsps Rubbed or Ground Sage
  - (1½) tsps Ground Cumin
  - (¼) cup chopped Fresh Cilantro
  - (1) tsp salt (to taste)
  - (1) tsp white pepper
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### Directions

Roll pork in flour and brown in oil in skillet, then set aside.

Caramelize onions and garlic in skillet with oil, keep hot.

Add ingredients to pot (except flour) and cover. Simmer for 1 1/2 hrs. Add flour/oil mix as needed for thickening. Cover and simmer an additional 30 min.

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Direct recipe link: <https://www.keyingredient.com/recipes/920525045/jakes-dutch-oven-chili-verde/>