

Colorado Hatch Green Chile Recipe

This recipe is packed with smoky roasted chiles, tender pork, and the warmth of Southwestern spices. It's a go-to comfort food for chilly Colorado evenings.

Ingredients:

2–3 lbs pork shoulder (or substitute chicken)
½ cup seasoned flour (with salt, pepper, and chili powder)
2–3 tbsp oil
1 large onion, chopped
3 cloves garlic, minced
1 green bell pepper (optional)
2–3 cups fire-roasted green chiles (Hatch, Pueblo, or Big Jim)
1 tbsp ground cumin
1 tsp ground coriander
1–2 tsp chili powder
1 tsp garlic powder
1 tsp Mexican oregano
1 tsp dry mustard (optional)
1 tsp Tajín (optional)
4–6 cups stock (chicken, pork, or beef)
1 can fire-roasted tomatoes (14–28 oz)
Salt & pepper, to taste

Instructions

1. Brown the Meat

Set your **JennAir gas burner** to medium-high. Lightly dredge pork in seasoned flour. Add oil to a Dutch oven and brown the pork in batches until golden. Set aside.

2. Sauté the Aromatics

In the same pot, sauté onion, garlic, and green bell pepper until soft—about 5–7 minutes. Stir in all dried spices to toast briefly.

3. Deglaze and Combine

Deglaze with a splash of stock. Return the pork to the pot and add the roasted chiles, fire-roasted tomatoes, and remaining stock. Bring to a gentle boil.

4. Simmer to Perfection

Move the pot to the **induction side of the cooktop**. Reduce to low and simmer, partially covered, for 1½ to 2 hours. Stir occasionally, adjusting salt and spice as needed.

5. Serve

Serve hot with warm tortillas, over rice, or spooned over scrambled eggs or breakfast potatoes.