



"Creative food that inspires, excites and fuels amazing human beings."

Pork Chili Verde

We simmer fresh tomatillos, onions, garlic, roasted Pablano chilis, herbs and spices together for hours to produce our Chili Salsa Verde. Add a jar to 2 pounds of pork and enjoy a true Mexican experience.

24oz **The Chef's Touch Salsa Chili Verde**
2 pounds **Pork Shoulder – cubed**

Place the pork into a large sauce pan, cover the pork with water then bring to the boil. Simmer for 5 minutes, then strain off the broth and reserve. Return the pork to the pan and add the Salsa Chili Verde and a little of the broth. Cover and simmer for 1 ¼ hours.

Serve in bowls with Corn Tortillas and garnish with crumbled Cotija cheese and chopped fresh cilantro.