



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

### ***Pork Salsa Colorado Pork and Red Potato Stew***

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.

<b>2 pounds</b>	<b>Pork Butt – cut into 1” cubes</b>
<b>4 cups</b>	<b>Water</b>
<b>1 teaspoon</b>	<b>Kosher salt</b>
<b>24oz</b>	<b>The Chef's Touch Salsa Colorado</b>
<b>1</b>	<b>Yellow onion – chopped</b>
<b>1 clove</b>	<b>Garlic – chopped</b>
<b>1 pound</b>	<b>Red potatoes – cut in half</b>
<b>4 tablespoons</b>	<b>Roasted pumpkin seeds</b>
<b>6 tablespoons</b>	<b>Cotija cheese, crumbled</b>
<b>6 sprigs</b>	<b>Fresh cilantro</b>

Put the pork butt into a large sauce pan, add the water and the salt and heat over a medium heat. Skim the froth from the top of the water as it forms and discard. Add The Chef's Touch Salsa Colorado, onion and garlic and simmer for 45 minutes. Add the potatoes to the pan and cook until they are tender, approximately 25-30 minutes. Serve the stew into bowls and garnish with the pumpkins seeds, Cotija cheese and cilantro.