

Pork Chili Verde



Ready in **30 minutes**

Ingredients

- 2 TBS vegetable oil
- 1 lb pork tenderloin, cubed and trimmed
- 1 cup diced purple onion
- 6-7 medium sized tomatillos, husked and washed
- ½ cup green salsa
- 3 cups chicken broth, divided
- 3 TBS masa (corn flour)
- 2-3 TBS lime juice
- ¾ TBS salt
- 1 tsp chili powder
- 1 tsp oregano
- ½ tsp paprika

Preparation

1. In a heavy bottomed pot, heat up the oil until it's nice and hot. Almost smoking, but not quite! Coat the pork cubes with the salt, oregano, chili powder and paprika in either a plastic bag or large bowl. Add to the hot oil in a single layer, and allow to sear and cook, stirring occasionally until done, about 5 minutes.
2. Remove the meat from the pot, turn the heat down to medium high, and add in the diced purple onions and cook until softened, about 5-7 minutes.
3. While the onion is cooking, put the tomatillos on a baking sheet and place under the broiler for 5 minutes until soft and blackened in spots. Blend them up in the blender or food processor until smooth (it should equal about a cup).
4. Add the tomatillos, pork, black beans, salsa, and two cups of the chicken broth.
5. In the remaining cup of broth, whisk in the masa to make a slurry. Pour the slurry into the pot, add the lime, taste for seasonings, and allow the chili to thicken on the stove

for about 10 minutes. Serve with sour cream, shredded cheese, and a big hunk of cornbread!