

THE MONTANO HATCH GREEN CHILE STEW



INGREDIENTS

- 3 cups of Viva roasted, peeled and chopped green chile, HOT or MILD
- 2 lbs. of chopped pork
- 2 tablespoons of olive oil (can substitute w/butter)
- 1 clove of diced, chopped garlic
- 1 oz of diced onion
- 2 oz of diced stewed tomatoes.
- 3 oz of ¼" diced potatoes (red potatoes are preferable)
- 1 teaspoon dried, ground parsley
- 1 teaspoon salt, adjust to taste
- ½ teaspoon white pepper
- 1 teaspoon of Corn Starch
- ½ cup of white wine
- 2 cups of chicken stock



DIRECTIONS

- Fully defrost the frozen Viva chile.
- In a small bowl, whisk together the white wine and corn starch. Set aside.
- Heat oil in a large saucepan over medium heat. A cast iron pot works best.
- Add crushed garlic, diced onion, salt, pepper, and ground parsley. Stir and simmer for 30-40 seconds. Watch carefully, as the spices can scorch.
- Add chopped pork and increase heat to low-medium. Cook until the meat is browned.
- Stir in diced potatoes and cook for 2-3 minutes.
- Add green chile and tomatoes, stirring for another 2-3 minutes.

- Pour in 1 cup of chicken stock and heat for 2–3 minutes.
- Vigorously whisk the corn starch and wine mixture, then slowly stir it into the stew.
- Add the remaining chicken stock.
- Season with additional salt to taste. Bring the stew to a gentle boil. Add water if needed to reach your desired consistency.
- Reduce the heat to low and simmer for 1 hour. The aroma in your kitchen will be amazing!
- Remove from heat and let the stew rest for 15 minutes before serving.



- The key to this recipe is "low and slow." Don't rush—allow the flavors and aromas to fully develop before serving.
- This chile recipe can be enjoyed in various ways: as a smother sauce over eggs for breakfast, as a topping for enchiladas or tamales, as a hearty main dish stew, or even served in small cups with corn chips for an incredible appetizer.
- Many say this stew tastes even better the next day.