

# **Slow-Cooker Pork and Green Chile Stew**

Kraft Foods

Food Network Magazine

**Servings: 4**

**Preparation Time: 20 minutes**

**Slow Cooker: 7 hours**

**3/4 pound baby red-skin potatoes, quartered**

**1 large poblano pepper, diced**

**3/4 cup jarred mild salsa verde**

**1/4 cup fresh cilantro (leaves and stems), chopped**

**2 corn tortillas**

**1 1/4 pounds boneless pork butt, trimmed**

**Kosher salt**

**freshly ground black pepper**

**1/2 teaspoon ground cumin**

**1/2 teaspoon ground coriander**

**1 cup fire-roasted corn, thawed**

**1/4 cup reduced-fat sour cream**

**3 tablespoons chopped pickled poblano peppers**

**chopped fresh cilantro (for topping)**

**warmed tortillas (for serving)**

In a six- to eight-quart slow cooker, combine the potatoes, poblano, salsa, cilantro and 3/4 cup of water. Tear the tortillas into small pieces and stir into the mixture.

Cut the pork in half. Season with 3/4 teaspoon of salt and a few grinds of pepper. Rub all over with the cumin and coriander. Add the pork to the slow cooker. Cover.

Cook on LOW until tender, seven hours.

Remove the pork to a plate. Stir the corn into the slow cooker and cover. Shred the pork into bite-size pieces, discarding any large pieces of fat. Return the pork to the slow cooker. Season with salt and pepper.

Divide the stew among bowls. Top with sour cream, pickled jalapenos and more cilantro.

Serve with warmed tortillas.

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Per Serving (excluding unknown items): 35 Calories; trace Fat (10.2% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 22mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat.