



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### Green Chili with Fire-Roasted Tomatillos

Makes 8 Servings

- 1 box Green Chili
- 2 pounds ground Pork, Turkey or Chicken
- 2 - 15oz cans Pinto Beans
- 1 - 15oz can Green Chile Enchilada Sauce
- 1 - 7oz can diced Fire-Roasted Green Chiles
- 1 1/2 pounds fresh Tomatillos
- 1 - 15oz can Chicken Broth
- 1 - 12oz light Beer (optional)



Husk tomatillos and grill over medium-high heat until charring occurs...about 6-10 minutes. Place tomatillos in food processor and purée.

Preheat 6 quart pot and brown meat, drain fat.

Add beer or 1 1/2 cups water.

Add canned goods including beans. All undrained.

Add puréed Tomatillos.

Add spice pack and mix well.

Set burner to high and bring to a rolling boil, uncovered, stirring often. Depending on your stove, this process takes 5-10 minutes.

Reduce heat to medium and continues cooking uncovered, stirring often for 45 minutes. If you like it thicker, cook additional 10-15 minutes.

Reduce heat to low and cover. Simmer for 15 minutes, stirring occasionally.

If you like it on the spicy side, add your favorite dried peppers or pepper sauce...Enjoy!

Click Here [⇒ www.CabinChili.com](http://www.CabinChili.com)

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811