**Chili Verde**

**Ingredients:**

1 ½# cubed pork meat

3 Tbsp. olive oil

5 cloves garlic, minced

1 onion, medium dice

1 Tbsp. cumin seeds or ½ Tbsp. cumin powder

1 Tbsp. coriander seeds or ½ Tbsp. coriander powder

2 tsp. oregano

1 guajillo chili

1 ½# tomatillos, peeled and cut into quarters

1 can roasted green chilies

**INSTRUCTIONS**

1. In a large pot over medium-high heat, cook the garlic and onions in olive oil until they begin to turn brown; about 7 minutes.
2. Add the spices and dried chili(s) and cook for another 2 minutes.
3. Add the pork and brown on all sides.
4. While the meat is cooking, use the blender to blend the tomatillos and roasted chilies until they are not chunky anymore.
5. Pour the tomatillo puree into the pot.
6. Simmer for 20-30 minutes or until the pork is tender.
7. Adjust seasonings to taste.