

SLOW COOKER GREEN PORK CHILI

CCWC – Cecilia J

Perfect for those cold winter months. The cilantro and chopped leaks are optional, but it'll taste even better if you add them!

Ingredients

- Dry Great Northern Beans
- No-salt-added chicken stock (6 cups)
- 1 jar salsa verde, 1 1/2 cups
- Ground cumin, 1 TBS
- Kosher salt, 1 Tsp
- Black pepper, 1 Tsp
- Minced Garlic
- Uncooked pork tenderloin or chicken breast, 2 lbs (2 – 1 lb tenderloins, each cut crosswise)
- Cilantro leaves, 1/2 cup (optional, but good)
- Chopped leaks (optional, but good)

Directions

1. Wash and par-boil beans for 30 mins. Rinse with cold water to remove bubbles.
2. Rub pork loin with garlic, salt and pepper. Place in slow cooker
3. Add all remaining ingredients EXCEPT a few leaves of Cilantro for garnish.
4. Add enough water to cover beans.
5. Cover and cook until beans and pork are tender (7-8 hours on Low or 4-5 hours on High).
6. Remove the pork from the slow cooker and shred with 2 forks.
7. Using a slotted spoon, transfer 1 cup of the beans to a bowl. Mash the beans with fork or potato masher until smooth; stir into chili.
8. Return the shredded pork to the chili and stir gently to combine.
9. Top with remaining cilantro leaves.