



# Chile Verde Pork & Rice Bowls

## Ingredients:

- 3-4 lb. pork loin roast, strings removed and separated into 2 pieces
- 1 lg. green bell pepper, chopped
- 1 white onion, chopped
- 4 cloves garlic, chopped (or use the jarred stuff...totally your call)
- 1 (4 oz.) can diced or chopped green chiles (you choose how hot you want them)
- 1 (14.5 oz.) can diced tomatoes
- 10 tomatillos, outer wrappings removed and quartered
- 1 tbsp. kosher salt
- 2 tsp. cumin
- 2 tsp. sage
- 1 tbsp. oregano
- ½ tsp. red pepper flakes (more or less, depending on how much heat you like)
- ¼ cup chopped cilantro (optional)
- 1 cup uncooked rice, brown or white, prepared (makes about 3 cups)

## Directions:

Put your roast in the bottom of a 6-qt. crockpot. Add your chopped bell pepper, onion, and garlic.

Place your quartered tomatillos in a food processor and pulse it a few times. Then, add your chopped green chiles, diced tomatoes, and spices. Pulse again until you have a chunky salsa-type consistency. Pour this over the meat and vegetables in the crock.

Sprinkle chopped cilantro over the top of all this if you'd like, then cover and cook on low for 8-10 hours (more time for a larger, more marbled roast and less time for a smaller, leaner one).

Once it's finished cooking, remove the chunks of meat from the sauce, and shred it using two forks. Put the shredded meat back into the sauce, cover and keep warm until you're ready to eat.