New Mexican Green Chile Stew is Queen! La Reina de los Estofados! You might be picking up on a little bias on my part. And that is due to the fact that New Mexico is my home. Furthermore, while I am admitting my biases, I will tell you that there’s no better green chile than New Mexico Hatch Green Chile. Punto.

If you are lucky enough to live in New Mexico, you know what I’m talking about when I tell you that it’s GREEN CHILE SEASON! And the air is full of green chile aroma. There’s something about a crisp autumn day when the sun is shining but the air is cool, and you’re walking down the street and you smell green chile roasting. If you haven’t experienced this, it’s worth you going out and buying some fresh green chile, hopefully from New Mexico, and firing up the backyard grill. Your neighbors will thank you for enriching their senses and you’ll have the start of the best stew in your healthy recipe box.

So here is our very good and easy-to-follow recipe for New Mexican Green Chile Stew! The hardest part of this recipe is roasting the chiles, and if you have never done that before, it might take a few tries. But let me tell you, it’s worth it. Just give it a try and wear gloves. Another thing, if you are a little lazy, or in a hurry, you can give yourself permission to get frozen Hatch Green Chile from your grocer. And Trader Joe’s has Hatch Green Chile sometimes in the frozen section. Safeway has it in Portland, and any good grocer worth her salt has it in New Mexico and Arizona! And I don’t know about the rest of Texas, but I have found green chile in El Paso! So all this to say, that you are a busy woman, and who am I to judge? If you want to take a short cut, ¡Andale! Go ahead and buy it in a jar or a can. (Ni Modo!) You can also use Anaheim, and we won’t hold it against you, although then you’re really making Anaheim Green Chile Stew. It’s still good. No worries! Use more! Now, if you are a real New Mexican, you might take offense with us using tomatoes. But I first learned how to make New Mexico Green Chile Stew from the Pink Adobe Cookbook, and Rosalea used tomatoes so I gave myself permission to do that. Finally, this stew is great on a cold evening, and shared with the people you love. It will please the panza and soothe the soul.
¡Qué viva Nuevo México!

Ingredients

- 4 large Hatch green chiles, roasted, peeled, and chopped
- 1.5 pounds boneless pork, cut into small cubes
- 2 tablespoons flour
- 2 tablespoons olive oil, divided
- 1/2 cup chopped onion
- 2 garlic cloves, minced
- 1 can (10 ounces) Rotel diced tomatoes and green chiles, drained
- 1 medium potato, peeled and cubed (optional)
- 1 cup (or more) chicken or beef broth
- 1 tablespoon garlic powder
- 1 teaspoon oregano
- 1 teaspoon ground cumin
- Salt and pepper as desired

Step by step

Step 1

- Roast the Hatch green chiles until they blister. Let the chiles sweat, then peel, seed and chop.

Step 2

- Season the pork with garlic powder, salt and pepper and coat with flour.

Step 3
• Heat 1 tablespoon of oil in a in 4-quart Dutch oven with cover. Add the pork and cook on all sides until browned, about 5 minutes. Remove the pork to a plate and set aside.

Step 4

• Heat the remaining oil in the same pot, scraping up the bits with a wooden spoon. Add the onion and sauté for 3 minutes, stirring frequently to avoid burning. Add the garlic and sauté for 1 minute.

Step 5

• Add the Rotel tomato-chile mix, the roasted Hatch chiles and the potato; continue to sauté for 5 minutes.

Step 6

• Add the broth, oregano and cumin. Return the pork to the pot with its juices. Stir gently to incorporate the ingredients.

Step 7

• Bring to a boil. Cover and lower the heat to simmer for 30 minutes. Taste and season with salt and pepper if needed.
**Serving Suggestions:** Serve with corn tortillas and a small side of frijoles de olla. Add a side of cucumber and radish salad. Garnish with chopped jalapeños for added spice! This green chile makes killer taquitos too!

**Nutrition Information**

Total grams per serving: 329 g; Calories 250; Total Fat 9 g (Sat 1.5 g, Trans 0 g, Poly 1 g, Mono 5 g); Cholesterol 65 mg; Sodium 770 mg; Total Carbohydrates 13 g; Dietary Fiber 2 g; Total Sugars 5 g; Includes 0 g Added Sugars; Protein 30 g; Vitamin D 0 mcg; Calcium 36 mg; Iron 3 mg; Potassium 965 mg.