



Simple Chili Verde

Ingredients

2 to 3 lbs. Sinclair Family Farm pork shoulder roast leftovers (or a [pork roast](#))
Two 10-ounce cans green enchilada sauce
1/2 cup salsa Verde
One 4-ounce can chopped green chilis
Salt to taste

Base and Toppings

Cooked Rice
Sour Cream



Method

For an uncooked pork roast:

1. In a 5-qt. slow cooker, combine pork, enchilada sauce, salsa Verde, green chiles and salt.
2. Cook, covered, on low until pork is tender, 5-6 hours.
3. Serve with rice. If desired, top with sour cream.

For leftovers:

1. Place all items in a large pot.
2. Warm, covered, over medium heat until hot through.
3. Serve with rice. If desired, top with sour cream.

Adapted from Taste of Home