Pork and Poblano Stew

This delicious, hearty stew has an amazing depth of flavor from slowly cooked pork, charred poblano peppers, and sweet potatoes. Before adding everything to the slow cooker, the pork should be lightly browned and the poblanos need to be blackened. Once everything is done slowly simmering together, stir in fresh cilantro to serve.

ingredients

2 lbs. pork shoulder, trimmed,

cut into 1-inch pieces

4 poblano peppers

1 tbsp extra virgin olive oil

Salt and pepper, to taste

1 large yellow onion, diced

3 cloves garlic, minced

2 sweet potatoes, peeled and diced

1 tbsp dried oregano

1 tsp cumin

4 cups chicken stock

Fresh cilantro, for garnish

1. Preheat the oven to broil and move the oven rack to the top position. Line

a baking sheet with aluminum foil. Cut the poblano peppers into quarters and

remove the seeds. Place them flat on the baking sheet with the skin side up.

Broil for 12-15 minutes until the skins are blackened. Place into a paper bag or

Ziploc and close. Allow the peppers to steam for 10-15 minutes to loosen the

skin. Remove from the bag and gently peel off the skin, then chop and set aside.

2. Meanwhile, heat the olive oil in a skillet over medium heat. Working in

batches, sear the pieces of pork to brown. Season with salt and pepper. Transfer

to the slow cooker.

3. Add the onions into the skillet and sauté for 4-5 minutes, scraping any

browned bits from the pan. Add the garlic and cook for one minute more. Stir

in the chopped poblanos and remove from heat. Transfer to the slow cooker on

top of the pork.

4. Add the sweet potatoes, oregano, cumin, and chicken stock to the slow

cooker and stir to mix everything. Cover and cook on low heat for 3-4 hours.

Serve hot, garnished with fresh cilantro.

