

Colorado Potato Harvest Green Chili

Serves 8 – 10 ppl (double this for GREAT leftovers)

Ingredient	Qty	Measure	Notes
Oil, Olive	½	Cup	
Pork, Colorado, Ground	2	Pounds	Use plain ground pork
Pepper, Yellow Holland	1	Ea	Diced Medium
Pepper, Green Bell	2	Ea	Diced Medium
Onion, Yellow, Medium	1	Ea	Diced Small
Corn, Colorado, Fresh	2	Cups	Kernels ONLY
Tomatillos, Large Size	13	Ea	Cut into 6 Wedges
Green Chili, Hot, diced	1	Cup	Or More for Hotter/Less for mild
Green Chili, Mild	1	Cup	Or More for Mild
Tomato, Fire Roasted Canned	1 large – muir farms brand	Ea	28 Oz Can
Fishy Fishy Herb Blend	3	tsp	5280 Culinary Rub
Rub a Dub	3	Tbsp	5280 Culinary Rub
Chicken Broth/Stock	2	Quart	Adjust as needed
Masa Harina	¼ - ½	Cup	Adjust more/less for thickness desired
Cilantro, Bunch, Fresh	2	ea	Small
Potatoes, Colorado Yukon Gold	1 ½	Pounds	Boiled, cooled and diced Large. Leave skin on

PREP METHOD:

PREP TIME: 20-30 minutes

COOKING TIME: 1 HOUR

1. Preheat your 10qt cast iron dutch oven on the stove top over medium heat for 10 minutes
2. Prep the ingredients above as instructed
3. Separately - In a large soup pot, bring the Yukon gold potatoes to a boil and cook until fork tender. Remove from the water, allow to cool slightly and then dice into large cubes
4. Once cast iron pan is heated add the olive oil and heat for 30 seconds
5. Add the peppers, corn and onions and sauté until the onions are just caramelized
6. Add the tomatillos and sauté until they start to break down
7. Add the pork and sauté until ¾ cooked
8. Add the Rub a Dub, Fishy Fishy Herb Blend, green chilies and canned tomatoes and mix well
9. Add the stock and adjust if needed to desired consistency
10. Allow this mixture to come to a boil, reduce to a simmer and allow to slowly cook for 45 minutes to 1 hour covered
11. Once fully cooked, adjust the broth level if needed. If at the desired level, sprinkle some of the masa onto the surface of the chili and allow to absorb some moisture

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12. *Using a wire whisk, mix in the masa and allow return to a simmer to thicken. Adjust using the same process above if more thickness is desired.*
13. *Place the large diced potatoes into the pot and stir gently to combine and allow the potatoes to heat up*
14. *Serve*