



# GREEN CHILE MARINADE

YIELDS 12 SERVINGS

## Ingredients

- 5 lbs stew meat (boneless, skinless turkey, duck, chicken - any poultry is great, cut into larger chunks)
- 2 cups diced green chiles (freshly roasted or canned, hot or mild according to preference!)
- 1 cup diced yellow onion
- 2 cups broth (turkey, chicken, vegetable)
- 1/4 cup roasted garlic (can substitute raw whole garlic)
- 1 tablespoon salt
- 1 tablespoon cumin
- 2 teaspoons black pepper

## Directions

- Set oven to 300° F.
- Combine 1 cup of the green chiles, broth, garlic, salt, cumin, and pepper in a blender and puree on medium setting until marinade is uniformly blended, but not completely smooth.
- Place the stew meat, remaining green chiles, diced onions and marinade in a 5-6 quart dutch oven or casserole dish. Cover and bake for 3 hours until meat is fall-apart tender.
- We like to serve this over white or brown rice with tortillas and fresh garnishes like sliced green onion, chopped cilantro, sliced radish, shredded cabbage, and queso fresco and/or cotija cheese and lime wedges. It's also great as a topping for nachos or as a taco, burrito or tamale filling.
- Instant Pot/pressure cooker instructions: meat mixture can be cooked directly in the pressure cooker on high for 10 minutes (Instant Pot "poultry" setting).