

[MEXICAN PORK STEW RECIPES](#)



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Mexican Pork Stew Jo Cooks

This Mexican pork stew will probably make you never want to buy another can of pork and beans again, not only because it s that good, but simply because it s that easy to make. Most traditional Mexican bean recipes will require pork, bacon or some sort of sausage.

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Mexican Pork Stew Recipe Taste of Home

I originally received this recipe from a friend. To add a little zip, I stirred in some green chilies. This Southwestern-style stew is super!

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Mexican Pork and Green Chile Stew Recipe Allrecipes com

Cook coated pork in hot oil until completely browned, 5 to 7 minutes. Stir onion and garlic in with the pork; continue cooking and stirring until the onion softens, about 5 minutes. Pour diced tomatoes, green chilies, and 2 tablespoons cilantro over the pork mixture; stir.

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Posole Mexican Pork Stew Recipe Genius Kitchen

Trim fat from pork, cut into 1/2 inch cubes, brown in oil over medium hot heat. Remove from pan and set aside. In remaining oil, saute onion until tender, about 4 minutes. Add garlic, cooking for just a minute more. Put the cooked meat, onions and garlic in a stew pot. Add the tomatoes and chilies, 1 1/2 cans chicken broth, and seasonings.

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Mexican Pork Stew Recipe Mexican Genius Kitchen

Transfer pork to a bowl. Add to pot the onion, garlic, jalape o, oregano and cumin and cook over moderate heat until onion is softened. Add tomatillos, broth, 1/2 cup water and browned pork to pot. Bring just to a boil and simmer, covered (do not boil)until pork is tender (about 45 minutes).

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Mexican Stews Taste of Home

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Mexican Stew Recipe MyRecipes

Saut pork in hot oil in a large skillet over medium-high heat 6 minutes. Place pork in a 7-qt. slow cooker. Stir onion, next 8 ingredients, and 2 cups stock into slow cooker with pork. Microwave remaining 2 cups stock in a microwave-safe bowl on HIGH 3 minutes or until boiling. Add dried chiles, and let stand 10 minutes.

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