



Product Spotlight: Green Chilli

Green chillies are simply unripe chillies – if left on the plant, they turn red and develop a slightly sweeter flavour while losing some of their sharp heat.



Pork Chilli Verde

A hearty, comforting chilli verde with tender diced pork, potatoes, cannellini beans and fresh green chilli, finished with zesty lime and sour cream.



30 minutes



2 servings



Pork

Slow cook it!

Add all the ingredients to a slow cooker in the morning for a delicious meal ready when you come home! Simply reduce the water to 1 cup, set and forget.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	33g	57g

FROM YOUR BOX

BROWN ONION	1
GREEN CAPSICUM	1
MEDIUM POTATOES	3
CORIANDER	1 packet
DICED PORK	300g
TINNED CANNELLINI BEANS	400g
CHICKEN STOCK PASTE	1 jar
GREEN CHILLI	1
LIME	1
SOUR CREAM	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, ground coriander, flour of choice

KEY UTENSILS

Large saucepan or heavy base pan

NOTES

You can add some crushed garlic, smoked paprika or cayenne pepper for extra depth of flavour and a spicy kick.



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1. SAUTÉ THE VEGETABLES

Dice **onion**, **capsicum** and **potatoes**. Finely chop **coriander stems** (reserve leaves for garnish). Heat a saucepan or heavy base pan over medium-high heat with **oil**. Add **vegetables** and cook for 5–6 minutes until softened.



2. SEAR THE PORK

Coat **diced pork** with **2 tsp flour**, **salt** and **pepper**. Add to pan with **1 tsp ground cumin** and **1 tsp ground coriander** (add more oil if needed). Cook for 2–3 minutes until browned (see notes).



3. SIMMER THE STEW

Add drained **cannellini beans**, **stock paste** and **2 cups water**. Cover. Bring to a simmer and cook for 12–15 minutes until **potatoes** are tender and **stew** has thickened slightly.



4. PREPARE THE TOPPINGS

Meanwhile, thinly slice **chilli**. Combine **lime zest** with **sour cream**.



5. FINISH AND SERVE

Season stew with **1/2 lime juice** (wedge remaining), **salt** and **pepper**. Divide **stew** between bowls. Top with **sour cream**, **coriander leaves** and **chilli**. Serve with **lime wedges**.

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