



### 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



4/6 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
4/6 Person:	44g/49g	29g	41g/48g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	2
GREEN CAPSICUMS	2	2
MEDIUM POTATOES	4	5
CORIANDER	1 packet	2 packets
DICED PORK	600g	600g + 300g
TINNED CANNELLINI BEANS	400g	2 x 400g
CHICKEN STOCK PASTE	1 jar	1 jar
GREEN CHILLI	1	2
LIME	1	2
SOUR CREAM	1 tub	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**, **capsicums** 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.



### 4. PREPARE THE TOPPINGS

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

**6P-** combine zest from 1 lime.



### 2. SEAR THE PORK

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

**6P-** use 1 1/2 **tbsp flour**, **3 tsp each of ground cumin and coriander**.



### 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**.

**6P-** Season with 1/2–1 lime juice.



### 3. SIMMER THE STEW

Add drained **cannellini beans**, **stock paste** and **3 cups water**. Cover. Bring to a simmer and cook for 12–15 minutes until **potatoes** are tender and **stew** has thickened slightly.

**6P-** add 4 cups water.

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