



CHILI VERDE

Ingredients

- 1/2 lb. dry navy beans
- 2 Anaheim peppers
- 1 large Poblano pepper
- 3 jalapeno peppers
- 2 T. olive oil
- 1 large onion, diced
- 1/2 T. minced garlic
- 4 cups water
- 1 medium bell pepper, diced
- 1 lb. tomatillos, husked and diced
- Kernels from 1 ear of corn
- 2 t. ground cumin
- 1/2 t. salt, or to taste
- 1 t. smoked paprika
- 1 T. lime juice
- 4 cups cubed ham
- 1/2 T. chives
- 2 t. ground coriander
- 1 1/2 T. chopped cilantro
- 3 T. hulled, unsalted pumpkin seeds



Directions:

Soak dry beans overnight in plenty of water. In the morning, drain the beans and add to a slow cooker with about 1 quart water. Cook on High for 6-8 hours. Strain beans from liquid.

Char the chili peppers in a 450° F oven for about 10 minutes, turning once, until the skins blister and char. Remove from the oven and place in a plastic bag and seal, allowing the peppers to steam for 10-15 minutes. Remove from the bag and peel the skins from the peppers. Chop peppers into small pieces, removing most of the seeds for a mild chili.

In a large Dutch oven over medium heat, add the oil, onions, and garlic. Cook for 5 minutes or until fragrant. Add beans and water. Cover and cook for approximately 30 minutes, or until beans are completely soft. Add the hot peppers, tomatillos, bell pepper, corn, cumin, chives, paprika, and coriander. Cover and simmer over medium-low heat for an additional 30 minutes. When peppers and tomatillos are softened, add the lime juice, cilantro, and ham. Cook for 5 minutes or until ham is heated through.

Serve with the pumpkin seeds. You may also serve it with sour cream and (homemade) corn tortillas.