# tomatillo pork with tortillas and potato chile rellenos

TOTAL TIME
*45 minutes*
MAKES 4
SERVINGS

### APRON'S ADVICE

*Complete your meal with sour cream, diced tomatoes, and black olives (for tortillas); finish with a caramel dessert. The pork recipe could easily be made vegetarian. Replace the pork with a meat substitute and prepare as directed. The baked chile peppers also contain no meat.*

### SHOPPING LIST

**Dairy**
4 medium-size flour tortillas
2/3 cup shredded Mexican-blend cheese

**Dry Grocery**
1 extra-large cube chicken bouillon
1 (15-oz) can diced potatoes
1 (15.5-oz) can dried pigeon peas
6 garlic-stuffed green olives
1/4 cup golden raisins
1/2 cup panko bread crumbs
1 (16-oz) jar tomatillo salsa

**Meat**
1 (17-oz) package fully cooked pork roast

**Produce**
4 large Cubanelle chile peppers
1/4 bunch fresh cilantro
1 1/4 cups fresh pre-diced onions

**From Your Pantry**
2 tsp cornstarch
1/4 cup light mayonnaise
nonstick aluminum foil
olive oil (or regular) cooking spray

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### COOKING SEQUENCE

- Prepare chiles recipe and begin to bake - 20 minutes
- Prepare pork recipe through step 2 - 15 minutes
- Complete chiles; complete pork and serve - 10 minutes

## tomatillo pork with tortillas

### INGREDIENTS

1 (17-oz) package fully cooked pork roast (drained)
1 cup water
2 teaspoons cornstarch
1 extra-large cube chicken bouillon
1 (16-oz) jar tomatillo salsa
1 (15.5-oz) can dry pigeon peas (drained)
1 cup fresh pre-diced onions
1 tablespoon fresh cilantro, coarsely chopped
1/4 cup light mayonnaise
4 medium-size flour tortillas

### PREP

- Shred pork roast coarsely using two forks

### STEPS

1. Place water in medium saucepan; stir in cornstarch until dissolved. Place pan on medium-high; heat until water begins to get hot. Crumble the bouillon cube and stir only one-half of the cube into the hot water until dissolved (discard other half).
2. Stir in shredded pork, salsa, peas, and onions; cook and stir 2–3 minutes or until mixture boils. Chop cilantro.
3. Reduce heat to low. Stir in cilantro and mayonnaise; cook and stir 5 minutes until flavors are blended. Spoon pork onto tortillas; top with desired toppings. Fold tortillas and serve.

CALORIES (per 1/4 recipe) 400kcal; FAT 13g; CHOL 80mg; SODIUM 2260mg; CARB 38g; FIBER 6g; PROTEIN 30g; VIT A 8%; VIT C 35%; CALC 4%; IRON 25%

## potato chile rellenos

### INGREDIENTS

Olive oil (or regular) cooking spray
1 tablespoon fresh cilantro, finely chopped
1/4 cup golden raisins, finely chopped
6 garlic-stuffed green olives, finely chopped
1 (15-oz) can diced potatoes (drained/rinsed)
2/3 cup shredded Mexican-blend cheese
1/2 cup panko breadcrumbs
1/4 cup fresh pre-diced onions
4 large Cubanelle chile peppers
Nonstick aluminum foil

### PREP

- Preheat oven to 450°F. Lightly coat 2-quart baking dish with cooking spray.
- Chop cilantro, raisins, and olives; place in medium bowl.

### STEPS

1. Stir in remaining ingredients (except peppers) until well blended.
2. Cut 1/2 inch off tip of pepper (leave stem-end intact). Make a slit down one side; remove seeds. Place peppers, cut-side up, in baking dish; stuff with potato filling, mounding extra filling on top. Cover dish with foil; bake 15 minutes.
3. Remove foil. Bake 10 more minutes or until filling begins to brown. Serve.

CALORIES (per 1/4 recipe) 240kcal; FAT 8g; CHOL 15mg; SODIUM 810mg; CARB 37g; FIBER 5g; PROTEIN 8g; VIT A 10%; VIT C 100%; CALC 15%; IRON 10%


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