



Green Chili Potato Bowl

Creamy mashed potatoes topped with green chili braised pork shoulder.

INGREDIENTS

12 oz Lamb Weston® Supreme Mashed Roasted Garlic Potatoes (M18)

1 Pork butt, cubed

12 Fire roasted green chiles, diced

1 Onion, diced

2 cups Chicken stock

1 tbsp Spiceology® Rio Grande Blend

1 quart Salsa Verde

Salt and pepper

2 Fresh serrano peppers

1 oz Shredded cheese

DIRECTIONS

1. Season cubed pork with Spiceology® Rio Grande Blend, salt, and pepper.
2. Place in a hotel pan with chicken stock, onion, roasted chilies, and salsa verde. Cover and bake at 350°F for 2 hours, until pork is tender. Adjust consistency of cooking liquid as desired to create a stew like product.
3. Prepare the Lamb Weston® Supreme Mashed Roasted Garlic Potatoes to the manufacturer's specifications.
4. Place mashed potatoes in serving dish, top with green chili pork garnish with fresh serrano peppers, and shredded cheese.

Yield

12 portions