



Chipotle Pork and Sweet Potato Posole

2011 Sweet Rewards Recipe contest 1st Place Winner - Main Dish Category

Ingredients:

- 1 Tablespoon olive oil
- 1 Pound pork tenderloin, cut in 1 1/2 inch cubes
- 1 Medium onion, peeled and cut into 1/4-inch dice
- 2 Cloves garlic, peeled and minced
- 2 Teaspoons dried oregano
- 1/4 Teaspoon ground cinnamon
- 1/2 Teaspoon coarse salt
- 1/2 Teaspoon fresh ground black pepper
- 1 Pound sweet potatoes, peeled and cut into 1/2-inch
- 2 Cups chicken stock
- 2 15 oz. can hominy, drained
- 1 28 oz. can crushed tomatoes
- 2 Canned chipotle chili peppers in adobo sauce
- 1 Tablespoon adobo sauce
- 1 4.5-ounce can diced green chilies, drained
- 1 15 oz. cans black beans, drained

Garnishes:

- 1 Cup shredded Monterey jack cheese
- 1/4 Cup fresh cilantro leaves, coarsely chopped
- 1 Lime
- 1 Diced ripe avocado

Instructions:

In a large deep-sided pot, heat the oil over medium-high heat, add the pork, onions and sauté about 3 minutes. Add the garlic, oregano, cinnamon, salt and pepper and cook one minute, stirring to prevent sticking. Add the potatoes, stock, hominy, tomatoes, chili peppers and adobo sauce to the pot and bring to a boil. Reduce the heat to a simmer and cook uncovered for 15 minutes. Add the black beans to the pot and cook uncovered for 10 minutes more. To serve ladle the posole into bowls and top with an assortment of garnishes.

Cook Time: 45 minutes

Categories:

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Credits:

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