

Green Chile Pork Skillet with El Picante

Turn everyday pork into a flavor-packed fiesta with this quick and easy Green Chile Pork Skillet. Cubed pork loin gets a golden sear, then simmers in a vibrant bath of El Picante Salsa Verde, letting the tangy tomatillos, chile peppers, and peppers create a rich, zesty sauce that clings to every bite.

The secret sauce? A jar of El Picante Salsa Verde—choose from All Natural, Verde, or Diablo—to infuse depth and authentic Tex-Mex flavor without extra prep. Once cooked, sprinkle with fresh cilantro and serve this savory skillet over rice, inside warm tortillas, or as the star of a taco night.



PREP TIME:
25 MINS

TOTAL TIME:
2 HRS 25 MINS

COOK TIME:
2 HRS

SERVINGS
6

INGREDIENTS

- 2 cups El Picante salsa Verde
- 2 1/2 lbs boneless pork loin trimmed of all fat and cut into 3/4-inch cubes
- 2 tbs olive oil
- 1/4 cup chopped fresh cilantro or 1/4 cup parsley

DIRECTIONS

- Lightly coat the skillet with cooking spray and return it to medium-high heat.
- Add half of the pork cubes and sear, turning occasionally, until browned on all sides, about 5 to 7 minutes.
- Use a slotted spoon to transfer the browned pork to a plate, then repeat the process with the remaining pork.
- Return all the pork to the skillet and pour in the El Picante salsa Verde. Simmer for 8 to 10 minutes, or until the sauce thickens and coats the meat.
- Stir in the chopped cilantro just before serving.