



# CHILE VERDE

The delicious flavor and texture of our fried pork takes on a new level of enjoyment in this authentic Mexican dish. We simmer the meat in a zesty tomatillo and chili pepper sauce that is prepared using traditional fresh ingredients. If you are drawn to filling entrées with a mild kick of spice, our authentic Chile Verde is a great way to do so. Passed down through generations, this recipe is perfect as an entrée or as a complement to an unlimited range of dishes.

**MILK FREE**

**PORK USED RAISED WITHOUT ADDED HORMONES\***

**NO PRESERVATIVES**

**0g TRANS FAT PER SERVING**

**25g OF PROTEIN PER SERVING**

**GLUTEN FREE**

## INGREDIENTS

Pork, Tomatillos, Jalapeno peppers, Salt, Garlic powder, Water.

## NUTRITION FACTS

Serving Size:	5 oz (140g)
Amount per Serving	
<b>CALORIES</b>	<b>180</b>
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 70g	23%
Sodium 460mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 25g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 1mg	6%
Potassium 362mg	8%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. % Daily Value\*

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

\*Federal regulations do not permit the use of added hormones in pork

## COOKING INSTRUCTIONS

### MICROWAVE

- In a microwave safe tray/plate heat on high for 1 minute 30 seconds, rotate the pouch 1/2 turn, puncture 2 small holes in the pouch, and cover with paper towel.
- Heat on high an additional 2 minutes until center is hot (165F). Let stand for 2 minutes.
- Open bag carefully, and empty contents into serving tray.

Note: Microwave ovens vary in rates of heating. Times given are approximate.

### STOVETOP

- Heat a small sauce pot (about 2qts) over medium heat. Empty Chile Verde from pouch and place in pot.
- Cover and heat until boiling, about 6-8 minutes or until temperature is 165F, stir occasionally.
- Serve and enjoy.