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.

INGREDIENTS

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

NUTRITION FACTS

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<th>Serving Size: 5 oz (140g)</th>
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**CALORIES** 180

- 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
- Protein 25g
- Vitamin D 0mcg
- Calcium 9mg
- Iron 1mg
- Potassium 362mg

% Daily Value*

- 10% 18% 23% 20% 0% 4% 0% 0% 0% 6% 8%

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

COOKING INSTRUCTIONS

MICROWAVE

1. In a microwave safe tray/plate heat on high for 1 minute 30 seconds, rotate the pouch ½ turn, puncture 2 small holes in the pouch, and cover with paper towel.

2. Heat on high an additional 2 minutes until center is hot (165F). Let stand for 2 minutes.

3. Open bag carefully, and empty contents into serving tray.

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

STOVETOP

1. Heat a small sauce pot (about 2qts) over medium heat. Empty Chile Verde from pouch and place in pot.

2. Cover and heat until boiling, about 6–8 minutes or until temperature is 165F, stir occasionally.

3. Serve and enjoy.