

## Slow Cooker Green Chile Pork Lettuce Wraps

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 5-8 hours**

Peaceful Pork Stew Meat, thawed  
Fruitful Hill Farm Sweet Potatoes, washed and scrubbed, peeled (optional)  
Gundermann Acres Summer Squash, washed, ends trimmed  
Primal Gardens Butterhead Lettuce, root ball removed, whole leaves washed and dried well  
Farmhouse Kitchen Chile Verde Sauce, thawed  
Farmhouse Kitchen Pico de Gallo  
Farmhouse Kitchen Fresno Pepper Vinaigrette, shaken or stirred well before use  
Salt and pepper  
Olive oil

**Notes:** A 2-3.5 quart slow cooker is recommended. The cook time will vary depending on whether you choose to cook over low or high heat, as well as the brand of slow cooker. If you prefer, you can skip the searing instructions in Step 1 and place the meat and sauce directly into the slow cooker insert. We recommend using any leftover slow cooked chile verde sauce in your next pot of beans.

### MORNING

**STEP 1** Place a large pan over medium-high heat. As the pan is heating, pat the pork dry with paper towels. Cut any larger pieces of pork in half so that all pieces are roughly the same size, about 1". Season with ½ tsp. salt and pepper. When the pan is hot, add 1 tbsp. oil and the pork in a single layer. Brown the pork on all sides, about 4-5 minutes. Turn off the heat and transfer the pork to the slow cooker. You may need to brown the pork in batches. Add the first batch to the slow cooker before searing the next batch.

**STEP 2** Carefully pour the chile verde sauce into the hot pan to deglaze. Use a wooden spoon to scrape up the flavorful crust that has developed. Transfer the sauce from the pan to the slow cooker. Gently stir to submerge. Set the temperature to low and cook for 8 hours or set to high and cook for 5 hours. Season with salt and pepper to taste before serving.

### EVENING

**STEP 3** During the last hour of slow cooking, heat the oven to 400°F degrees. While the oven is heating, chop the sweet potatoes into 1" cubes or wedges and add to a baking sheet. Drizzle the potatoes with 1 tbsp. oil and season with ½ tsp. salt and pepper. Toss to combine and coat. Bake for 20-25 minutes, flipping midway. The potatoes will become tender and easily pierced with a fork, and the edges will caramelize.

**STEP 4** Chop the summer squash into small dice and add to a bowl with the pico de gallo. Combine and season with salt and pepper to taste.

**STEP 5** Add the slow cooked chile verde pork to 1-2 whole lettuce leaves and spoon a little bit of the chile verde sauce over top. Garnish with squash pico de gallo. Serve with a side of roasted sweet potatoes drizzled with fresno pepper vinaigrette. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Stew Meat - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Sweet Potatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Summer Squash - Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Butterhead Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Chile Verde Sauce - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing.

(Ingredients: Texas Farm Patch green tomato, Fruitful Hill Farms jalapeno, Braune Farms banana peppers, garlic, Phoenix Farms onions, Patty's Herbs cilantro, lime juice, roasted garlic oil)

Pico de Gallo - Store in the refrigerator. Use within 5 days.

(Ingredients: Village Farm tomatoes, Phoenix Farms onions, Patty's Herbs cilantro, lime juice)

Fresno Pepper Vinaigrette - Store in the refrigerator. Use within 5 days.

(Ingredients: Fruitful Hill Farm fresno peppers, preserved Village Farm tomatoes, red wine vinegar, roasted Fruitful Hill Farm rose garlic, canola oil, extra virgin olive oil)

**\*Contains gluten, dairy, egg, nuts, fish, shellfish**

**\*\*Not made with gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

## Slow Cooker Green Chile Pork Lettuce Wraps

**4 SERVINGS** | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 5-8 hours**

Peaceful Pork Stew Meat, thawed  
Fruitful Hill Farm Sweet Potatoes, washed and scrubbed, peeled (optional)  
Gundermann Acres Summer Squash, washed, ends trimmed  
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### EVENING

**STEP 3** During the last hour of slow cooking, heat the oven to 400°F degrees. While the oven is heating, chop the sweet potatoes into 1" cubes or wedges and add to a baking sheet. Drizzle the potatoes with 1 tbsp. oil and season with ¾ tsp. salt and pepper. Toss to combine and coat. Bake for 20-25 minutes, flipping midway. The potatoes will become tender and easily pierced with a fork, and the edges will caramelize.

**STEP 4** Chop the summer squash into small dice and add to a bowl with the pico de gallo. Combine and season with salt and pepper to taste.

**STEP 5** Add the slow cooked chile verde pork to 1-2 whole lettuce leaves and spoon a little bit of the chile verde sauce over top. Garnish with squash pico de gallo. Serve with a side of roasted sweet potatoes drizzled with fresno pepper vinaigrette. Enjoy!

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