

## Pork with Beans in Green Sauce – *Puerco con frijoles en salsa verde*

### Ingredients

3 lb (1.36 kg) pork shoulder; cut up into chunks  
4 cups white beans, such as navy; cooked at home or from 2 cans, drained  
1 lb (454 g) fresh tomatillos; husks removed, washed, and halved  
1 onion; peeled, and divided into quarters  
2 serrano or jalapeño peppers; washed and stems removed  
1 bunch cilantro; washed  
3 bay leaves  
2 tsp salt, plus more, to taste  
½ tsp ground black pepper, or to taste  
½ tsp ground cumin  
Water, as needed

### To serve:

Limes; washed and halved  
Warm corn tortillas

Place meat, one quarter of the onion, bay leaves, and one teaspoon of salt in a large pot; add water to cover, and place pot on the stove at high heat. Bring to a boil, remove and discard foam on surface, then reduce heat to medium. Cover the pot and cook for one to two hours, until meat is fork-tender. Uncover pot, and remove and discard bay leaves, then add drained cooked beans. Stir to incorporate, cover again, and cook for twenty minutes. Meanwhile, place tomatillos, one quarter of the onion, hot peppers, one teaspoon of salt, and half the cilantro in a blender jar and process until smooth; reserve. Uncover pot and add reserved sauce. Stir to incorporate with meat and beans; allow to cook for another ten minutes, then add black pepper and ground cumin. Stir, then adjust seasoning with more salt, if needed. Continue cooking for another five minutes. Chop the rest of the onion and cilantro and set aside. Ladle hot stew into bowls, with plenty of sauce; sprinkle chopped onion and cilantro on top and serve with limes and corn tortillas on the side.

