CHILE VERDE

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Directions Chili Verde can be cooked when frozen or thawed. **Stovetop:** In a medium saucepan, cook meat and sauce, stirring occasionally, over medium heat until pork is very tender and sauce is thickened, about 2 hours. **Slow cooker:** Cook on low until pork is very tender, 4 to 6 hours. Sauce will be thinner if cooked in a slow cooker.

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