

The Cultivated Meal Kit Recipe Ideas

Green Chile Stew

Ingredients:

Grass-Fed Roast and Chile Virgin Farms, ABQ **Tortillas** Bueno Foods, ABQ

Tomatoes and Garlic Preferred Produce, NM **Green Chile Cheese** Tucumcari Cheese Factory, NM

Onions, Potatoes, and Carrots Veritable Vegetable, CA

New Mexico Classic

1. Cube up your grass-fed roast into bite size chunks. Same with your potatoes.
2. Chop carrots, peeled chile, tomatoes, garlic (leave these guys big) and onions.
3. Toss everything into your crock-pot or dutch oven. Fill with water or broth to cover everything by an inch or so. Cook over low heat for 6-8 hours.
4. Season after everything is cooked to taste. I try not to use too much salt while it is cooking because the salt can make the meat tough. So I like to season the stew before eating.
5. Shred cheese prior to serving up your bowls.
6. Warm tortillas over gas flame or in a hot skillet.
7. Top bowls with cheese and maybe some fresh chopped up tomatoes.
8. Serve with tortillas.