

# Slow Cooker Green Chili Beef

**Yield:** 6-8

Prep Time: 15 minutes

Cook Time: 8 hours

## Ingredients:

3.5-pound beef roast (chuck or round roast cut into 1-2-inch chunks)

1 tablespoon salt

1 cup of water

5 Poblano or Anaheim Chiles (stemmed and seeded)

1-pound tomatillos (husks & stems removed, and washed well)

1 jalapeno pepper (stemmed and seeded)

1 large yellow onion (cut into eights)

5 medium garlic cloves (crushed)

1 tablespoon chili powder

1 teaspoon dried oregano

1 teaspoon cumin

1. Place one cup of water in bottom of slow cooker.
2. Season the roast. Sprinkle salt, chili powder, cumin, oregano and garlic evenly over roast. Toss well to coat. Place in bottom of slow cooker. Cover roast with tomatillos, Anaheim chilis, Jalapeno, and onion.
3. Cover and set slow cooker for 8 hours on low, or 4 hours on high.
4. Stir halfway through cook time and adjust salt if necessary.
5. Serve with chopped avocado, tomatillo salsa, cabbage, and warm tortillas.

**Note:** Save time by having your butcher cut meat into 1-inch pieces.