

Green Chile Stew

Ingredients

- 6 Large potatoes, cubed
- 1 lb stew meat
- 1 can green chiles, diced (4 ounces)
- 1 medium onion
- 1 can beef bouillon or bouillon cubes
- salt and pepper to taste
- garlic to taste
- oil

Instructions

Cook meat, potatoes, and green chilies in a pot in 2 tablespoons of oil until the meat is browned on outside.

Add broth and water to fill pot, season with salt, pepper and garlic. Cook until potatoes are soft. Serve with Ritz crackers. Makes a bunch. May substitute ground beef for stew meat. Just crumble and cook the potatoes till browned.

Notes

Recipe submitted by Cindy Carswell. This came from El Paso when everyone was working out there.

Summary

Yield: 10

Source: Cindy Carswell

Prep Time: 20 minutes

Category: Stews

Cuisine: Mexican

Tags: stew meat, Mexico, Green Chile Stew