

Chile Verde (Smoky Tomatillo–Chile Beef Stew)

Prep: Not specified • Cook: Not specified

Slow-simmered chuck roast in a roasted tomatillo and mixed-chile sauce, layered with smoke from live-fire grilling and finished with cilantro, lime, and a gentle masa richness for a tangy, comforting West Texas bowl.

Ingredients

- 1 lb (about 7) Anaheim chiles
- 1/2 lb (about 3) poblano chiles
- 2 jalapeños
- 3 lb chuck roast (cut into 1-inch cubes)
- to taste Meat Church BLANCO seasoning
- 2 tbsp olive oil
- 1 yellow onion (diced)
- 6 garlic cloves (minced)
- 4 cups beef broth
- 1/2 lb fresh tomatillos (husks removed and halved)
- 1 bunch fresh cilantro (chopped)
- 1 tbsp ground cumin
- 1 tbsp Mexican oregano
- 1 tbsp ground allspice
- 2 tbsp masa harina
- 1/4 cup water
- 1/2 lime (juiced)
- to taste tortilla chips
- to taste Cotija cheese

Instructions

1. Preheat a pellet grill (Traeger) to 375°F and light a charcoal fire for grilling the peppers.
2. Place Anaheim, poblano, and jalapeño peppers directly on the grill grates; char on all sides until blistered and blackened. Transfer to a covered container to steam for 20 minutes.
3. Cut the chuck roast into 1-inch cubes and season generously on all sides with Meat Church BLANCO seasoning.
4. Heat olive oil in a large Dutch oven over high heat. Sear the beef in batches until a dark crust forms; remove and set

aside.

5. Reduce heat to medium. Add the diced onion and sauté about 5 minutes until softened. Add the minced garlic and cook about 1 minute.
6. Add the beef broth and scrape up any browned bits. Stir in the tomatillos, half of the chopped cilantro, cumin, Mexican oregano, allspice, and additional BLANCO to taste. Return the seared beef (and juices) to the pot.
7. Peel the steamed peppers, removing skins, stems, and seeds. Roughly chop and add to the pot; stir to combine.
8. Place the Dutch oven in the pellet grill and cook for about 3 hours, stirring occasionally, until the chuck roast begins to break down and is very tender.
9. Whisk the masa harina with the water until smooth, then stir the slurry into the pot. Cook 15 minutes to thicken.
10. Remove from heat and stir in the lime juice and the remaining cilantro.
11. Ladle into bowls and top with Cotija cheese, extra cilantro, and tortilla chips. Serve and enjoy.

Tags: Chile Verde, Tex Mex, Beef, Stew, Smoky, Comfort Food
