

Chili Verde With Sausage

TOMATILLO SALSA INGREDIENTS:

- 1 1/2 lbs. of tomatillos
- 3 serrano or 5 jalapeno peppers (de-seeded)
- 3 garlic cloves – peeled
- 1 large white onion, peeled and diced
- 1/4 cup of D'Olivo Ultra Premium Extra Virgin Olive Oil
- Kosher Salt
- 1/2 cup chopped fresh cilantro
- Freshly ground black pepper

CHILI INGREDIENTS:

- 2 tablespoons of D'Olivo Cilantro & Roasted Onion Infused Olive Oil
- 1 large yellow onion, roughly chopped
- 1 lb. of sausage (mild)
- 1 1/2 teaspoons dried oregano
- 3 garlic cloves chopped finely
- 1 – 15oz can of hominy
- 1/2 cup of chopped fresh cilantro
- 2 cups of chopped and peeled butternut squash
- Kosher Salt

TOMATILLO SALSA DIRECTIONS:

Preheat the broiler.

Remove the husks from the tomatillos, then rinse under warm water to remove the stickiness. Dry with a paper towel.

Put the tomatillos, chiles and sliced onions on aluminum covered baking sheet. Drizzle with the D'Olivo Ultra Premium Olive Oil and sprinkle 2 teaspoons of salt. Broil for a few minutes turning every so often until the tomatillos are soft and slightly charred. Let them cool.

Transfer the broiled vegetables to a blender, add the cilantro and puree until smooth. Season with salt and pepper.

CHILI DIRECTIONS:

Heat the D'Olivo Cilantro & Roasted Onion Olive Oil in a Dutch oven or a large saucepan over medium heat. Add the chopped onion and cook, stir occasionally, until just translucent (4 min). Add the sausage and cook, stirring and breaking it apart until browned.

Spoon out and discard the excess fat, leaving 1-2 tablespoons in the pot. Stir in the oregano and garlic and cook, stirring about 3 more minutes.

Stir in the tomatillo salsa, hominy (including the liquid), cilantro and butter squash. Bring to a boil, and then reduce the heat to medium low and simmer, covered, until squash is tender (15-20min).

Taste and season with salt if necessary. Top with Cilantro and cut chiles.

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