

CUISINE

AT HOME

Black-Eyed Pea Chili Verde

According to New Year's lore, eating black-eyed peas and pork on the first day of the year brings progress and prosperity. So, do yourself and friends and family a favor — serve up this spicy chili verde loaded with pork meatballs to ensure you put your best foot (and food!) forward this year.



MAKES

12 SERVINGS (10 CUPS)

TOTAL TIME

1½ HOURS

Ingredients

FOR THE MEATBALLS, COOK:

4 strips bacon, diced

SAUTÉ:

½ cup diced onion

1 Tbsp. minced fresh garlic

COMBINE:

1 lb. ground pork

½ cup dry bread crumbs

¼ cup minced fresh cilantro

1 Tbsp. ground cumin

2 tsp. ground coriander

1 tsp. red pepper flakes

½ tsp. *each* kosher salt and cayenne pepper

2 eggs, beaten

FOR THE CHILI, ROAST:

3 poblano chiles

ADD:

4 cups husked and diced tomatillos (about 11/2 lb.)

2 cups diced onions

2 jalapeños, seeded and minced

1 Tbsp. *each* minced fresh garlic, ground cumin, and ground coriander

¼ cup masa harina *or* all-purpose flour

STIR IN:

4 cups low-sodium chicken broth

2 cans black-eyed peas (15 oz. *each*), drained and rinsed

2 Tbsp. fresh lime juice

Salt and black pepper to taste

Sour cream and cilantro sprigs

Instructions

For the meatballs, cook bacon in a large pot until crisp, about 10 minutes; transfer to a paper-towel-lined plate. Reserve 1 Tbsp. drippings in pot; set remaining drippings aside.

Sauté onion in pot with 1 Tbsp. drippings over high heat, 3 minutes. Add garlic; cook 1 minute. then let cool slightly. —

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