



PORK CHILE VERDE SOPES

The delicious flavor and texture of our fried pork takes on a new level of enjoyment in this authentic Mexican dish. We simmer the meat in a zesty tomatillo and chili pepper sauce that is prepared using traditional fresh ingredients. If you are drawn to filling entrées with a mild kick of spice, our authentic Chile Verde is a great way to do so. Passed down through generations, this recipe is perfect as an entrée or as a complement to an unlimited range of dishes.



12

Minutes
Prep Time



10

Minutes
Cook Time



10 SOPES

Servings

INGREDIENTS

- 1 lb. Del Real Foods® Pork Chile Verde, heated
- 1 lb. Del Real Foods® Salsa de Molcajete Verde (optional)
- 1 lb. Del Real Foods® Refried Beans
- 10 Sopas
- 2 Avocados
- 1 lb. Cotija Cheese (Crumbled)
- 1 Cabbage, shredded
- 16oz. Sour Cream (optional)

PREPARATION

Heat Del Real Foods® Chile Verde according to package instructions. Place sopas in a pan and fry until golden. Carefully remove the sopas from the pan. Add 1 spoonful of Del Real Foods® Refried Beans on base of each sope. Add 2 spoonful of chile verde on top of the beans. Top with shredded cabbage, avocado slices, cotija cheese, sour cream and Del Real Foods® Salsa de Molcajete verde.