Desiree’s Pork Green Chili

2lbs pork loin, cubed

1 lg onion, chopped

4 cloves garlic, minced

14oz can petite diced tomatoes

3T flour

4T canola oil

Green Chilies to taste

Salt to taste

Brown pork in canola oil for ½ hr. Add onion and sauté 5min. Add flour, mix well. Add tomatoes, ½ can water, garlic, and salt to taste. Bring to boil until desired consistency is reached. Reduce heat, add green chilies, simmer for ½ hr. Serve with sour cream, cheese, pinto beans and warm fresh tortillas. ☺