

Pork & Tomatillo Pozole

with Hominy, Avocado & Radishes

Pozole is a traditional Mexican soup with its origins in Aztec cuisine. Though there are many variations, all of them center on hominy, a special preparation of maize. Our interpretation is inspired by the delightfully rich, slightly tangy versions of the dish commonly associated with the Mexican Pacific coastal state of Guerrero. Tomatillos (a tomato relative with papery skins) and pepitas (pumpkin seeds) are some of the region's hallmarks. Their delectable tartness and crunch, along with the cooling creaminess of avocado, complete this hearty dish.



Ingredients

- 8 Ounces Ground Pork
- 1½ Cups Hominy
- 3 Cloves Garlic
- 2 Ounces Radishes
- 1 Avocado
- 1 Lime
- 1 Red Onion
- ½ Pound Tomatillos
- 1 Large Bunch Cilantro

Knick Knacks

- 3 Tablespoons Pepitas
- 1 Tablespoon Cinco de Mayo Spice Blend
(Smoked Paprika, Chipotle Chile Powder, Cumin & Coriander)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Quarter the lime. Peel and thinly slice the garlic and onion. Remove and discard the papery husks of the tomatillos; medium dice the tomatillos. Drain and rinse the hominy. Pit, peel and medium dice the avocado; toss with **the juice of 1 lime wedge** to prevent browning. Trim off and discard the stem ends of the radishes; cut the radishes into matchsticks. Pick the cilantro leaves off the stems; discard the stems.

2



Brown the pork:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground pork**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until lightly browned and just cooked through. Transfer to a bowl and set aside, leaving any drippings and browned bits (or fond) in the pot.

3



Cook the aromatics & tomatillos:

Add 2 teaspoons of olive oil to the pot of reserved fond. Heat on medium-high until hot. Add the **garlic, onion and all but a pinch of the spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomatillos**. Cook, stirring frequently, 4 to 6 minutes, or until the tomatillos have softened and begun to thicken into a sauce.

4



Finish the soup:

Add **2 cups of water** to the pot of aromatics and tomatillos. Cook, stirring constantly and scraping up any browned bits from the bottom of the pot, 30 seconds to 1 minute, or until thoroughly combined. Add the **hominy and browned pork**; heat to boiling on high. Once boiling, reduce the heat to medium and simmer 7 to 9 minutes, or until slightly reduced in volume. Remove from heat. Stir in **the juice of 1 lime wedge**; season with salt and pepper to taste.

5



Toast the pepitas:

While the soup simmers, in a small pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **pepitas and remaining spice blend**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until toasted and fragrant. (Be careful, as the pepitas may pop as they cook.) Remove from heat.

6



Finish & plate your dish:

Divide the **finished soup** between 2 bowls. Garnish with the **avocado, radishes, cilantro and toasted pepitas**. Serve with the **remaining lime wedges** on the side. Enjoy!