

# Mexican Pork Pozole

## *with Avocado, Lime & Crispy Tortilla Strips*

At the heart of pozole, a traditional Mexican soup, is hominy—an ancient preparation of maize (or corn) with a unique texture. Hominy is maize treated with natural minerals in a process that unlocks its flavors and puffs it up to a larger size. When simmered in the broth for pozole, it's incredibly tender and delicious. We're serving our version of the soup with an array of toppings, so you can customize it yourself: crunchy, oven-toasted tortilla strips, cilantro, creamy avocado and crumbly queso fresco (a Mexican favorite).

 **Blue Apron Wine Pairing**  
Rancho Petaluma Zinfandel, 2014



## Ingredients

- 1½ Pounds Ground Pork
- 4 Corn Tortillas
- 1½ Cups Hominy
- 1 28-Ounce Can Whole Peeled Tomatoes
- 3 Cloves Garlic
- 1 Lime
- 1 Avocado
- ½ Bunch Kale
- 1 Large Bunch Cilantro

## Knick Knacks

- 2 Ounces Queso Fresco
- 2 Tablespoons Pozole Spice Blend  
(Chipotle Powder, Ground Cumin, Mexican Oregano, Smoked Paprika, Cocoa Powder & Ground Cinnamon)

**Makes:** 4 servings | **Calories:** about 570 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp254](https://blueapron.com/recipes/fp254)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel and thinly slice the garlic. Remove and discard the kale stems; roughly chop the leaves. Drain and rinse the hominy. Place the tomatoes in a bowl; gently break apart with your hands. Stack the tortillas; cut in half, then into ½-inch-wide strips. Pick the cilantro leaves off the stems; discard the stems. Crumble the queso fresco. Quarter the lime. Pit, peel and medium dice the avocado; toss with the juice of 2 lime wedges to prevent browning.

2



## Start the soup:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

3



## Add the pork:

Add the **ground pork** to the pot; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through.

4



## Add the kale:

Add the **kale** to the pot; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted.

5



## Finish the soup:

Add the **hominy**, **tomatoes** and **2 cups of water** to the pot; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium-high and simmer, stirring occasionally, 14 to 16 minutes, or until the liquid is slightly reduced in volume. Stir in **the juice of the remaining lime wedges**. Remove from heat and season with salt and pepper to taste. Transfer to a serving dish.

6



## Toast the tortilla strips & serve your dish:

While the soup simmers, place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 7 to 9 minutes, or until golden brown and crispy. Remove from the oven. Serve the **finished soup** with the **toasted tortilla strips**, **avocado**, **cilantro** and **queso fresco** on the side. Enjoy!