

Zesty Vegetable & Finger Lime Pozole

with Sweet & Spicy Pepitas

Finger limes have been called the “caviar of citrus,” and with good reason. An Australian variety that has only recently become widely available in America, finger limes are long, dark green or purplish brown and exceptionally delicious. Unlike that of common limes, the pulp of finger limes slides right out of the rind in large, juicy vesicles. They really do look like caviar. And their taste—tart and earthy, with notes of both lemon and lime—is unbelievably delicious. (In this recipe, you’ll be using both regular limes and finger limes. Save the finger limes for the last step.)



Ingredients

15 Ounces White Hominy
3 Cloves Garlic
1 Avocado
1 Lime
1 Red Onion
¾ Pound Tomatillos
1 Large Bunch Cilantro
3 Ounces Radishes

Knick Knacks

3 Tablespoons Pepitas
2 Finger Limes
2 Teaspoons Sugar
2 Teaspoons Pozole Spice Blend
(Ancho Chile Powder, Chipotle Powder & Ground Cumin)

Makes 2 Servings
About 580 Calories Per Serving



1



Prepare the ingredients:

Wash and dry the fresh produce. Rinse and drain the hominy. Peel and mince the garlic. Using a peeler, remove the rind of the lime, avoiding the pith; mince to get 2 teaspoons of zest. Quarter the lime. Pit, peel and medium dice the avocado. Toss the avocado with **the juice of 2 lime wedges** and a drizzle of olive oil; season with salt and pepper to taste. Roughly chop the cilantro leaves and stems. Peel and small dice the onion. Remove and discard the papery husks of the tomatillos; large dice the tomatillos. Cut the radishes into thin matchsticks and place in a bowl of ice water.

2



Start the pozole:

In a large pot, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic, onion** and **half the spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

3



Add the tomatillos & hominy:

Add the **tomatillos** to the pot; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until the tomatillos have softened. Add the **hominy, lime zest, half the cilantro** and **2 cups of water**; season with salt and pepper. Increase the heat to medium-high and bring the mixture to a boil. Once boiling, reduce the heat to medium-low and simmer, stirring occasionally, 13 to 15 minutes, or until slightly reduced in volume. Remove from heat.

4



Toast the pepitas:

While the pozole simmers, in a small, dry pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **pepitas, sugar** and **as much of the remaining spice blend as you'd like** (depending on how spicy you'd like the pepitas to be); season with salt and pepper. Cook, stirring constantly, 1 to 3 minutes, or until toasted and fragrant. Transfer to a paper towel-lined plate. Set aside to cool slightly.

5



Finish & plate your dish:

Stir **the juice of the remaining lime wedges** into the pozole; season with salt and pepper to taste. Divide the soup between 2 bowls. Garnish with the **avocado, pepitas, radishes** (draining before adding) and **remaining cilantro**. Halve each finger lime; squeeze upward from the rounded bottom to release the pulp. Divide the **finger lime pulp** between the bowls. Enjoy!