

Pozole Verde

Adapted from Diana Kennedy
Serves 4-6

Ingredients:

1/2 cup hulled, raw pumpkin seeds
2 cups tomatillos, quartered
Small bunch of spinach or kale,
Finely chopped chile serrano to taste
2 tablespoons cooking oil
3 to 3-1/2 cups cooked hominy*
12-16 ounces roasted tofu
Sea salt to taste
Avocado, radishes, cilantro, limes as garnish

Tools Needed

1 Large Sauté Pan
1 Medium Pot
Wooden Spoon
Food Processor
Chef's Knife
Measuring Cups

Preparation:

1. In a saute pan, lightly toast pumpkin seeds. Remove from heat, let cool, and grind into a fine powder..
2. Cook tomatillos over medium heat in a sauce pan with 1/2 cup water; cook until soft and mushy. Remove from heat and let cool slightly. In a food processor, combine tomatillos, chopped greens, fresh chiles, and 1 cup water; blend until smooth.
3. Heat oil in a heavy pan and add the blended ingredients. Fry over fairly high heat for about 5 minutes. Stir in the ground seeds and cook for 10 minutes longer, until the broth has thickened slightly.
4. Add the hominy and 1 quart water in which they were cooked. Add roasted tofu. Salt to taste.

*Do ahead of time: *Prepare hominy.* Soak 2 cups hominy in water overnight. Rinse and boil in 2 quarts fresh water with a rough chopped yellow onion and 3 cloves of garlic; cook until tender but chewy.

Roast Tofu. large dice tofu. Toss with oil, season with salt, pepper, and chili powder. Roast in oven at 375 until crispy.