



NO ADDED GLUTEN

Pork Pozole Verde

With Tomatillos & Queso Blanco



30-40min



2 Servings

Make dinner time even more stress-free by using an instant pot or slow cooker, dinner will be ready when you are! After browning the pork in a skillet, combine all of the pozole ingredients except spinach in an instant pot or slow cooker. Stir in the spinach just before serving.

What we send

- fresh cilantro
- tomatillos
- ground pork
- canned hominy ¹⁷
- baby spinach
- poblano pepper
- jasmine rice
- whole cumin seeds
- red onion
- queso blanco ⁷

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- fine-mesh sieve
- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1130kcal, Fat 54g, Carbs 125g, Proteins 35g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



4. Start pozole

To the same pot, add **1 tablespoon oil** and **¾ of the chopped onions** and cook over medium heat until lightly browned, about 2 minutes. Add **tomatillos, cilantro stems, and poblanos**. Cover and cook, stirring occasionally, until tomatillos are softened, about 6 minutes.



2. Prep ingredients

Remove and discard husks from **tomatillos**, then coarsely chop. Halve **poblano**, remove stem, core, and seeds, then cut into ½-inch strips. Peel and finely chop **onion**. Finely chop **cilantro stems**, keeping **leaves** whole. Drain and rinse **hominy**.



5. Finish pozole

Return **pork** to pot; add **hominy** and **1¼ cups water**, cover and bring to a boil. Season with **a pinch each sugar, salt, and pepper**. Cook over medium heat, partially covered, until thick and stewy, stirring occasionally, about 15 minutes. Coarsely chop **spinach** and stir into **pozole**; simmer until wilted, about 2 minutes.



3. Brown pork

Heat **1½ tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **pork, 1¼ teaspoons cumin seeds, and ½ teaspoon salt** and cook, breaking into smaller pieces, until browned, 7-8 minutes. Transfer to a plate.



6. Finish & serve

Meanwhile, crumble **queso blanco**. Fluff **rice** with a fork. Serve **pozole** over **rice** garnished with **whole cilantro leaves, queso blanco, and remaining chopped onions**. Enjoy!