



NO ADDED GLUTEN

Pork Pozole Verde

With Tomatillos & Queso Blanco



30-40min



4 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
- whole cumin seeds
- canned hominy ¹⁷
- poblano pepper
- queso blanco ⁷
- red onion
- jasmine rice
- baby spinach

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 880kcal, Fat 46g, Carbs 84g, Proteins 31g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a medium saucepan along with **2 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 **2 tablespoons 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, 6-8 minutes.



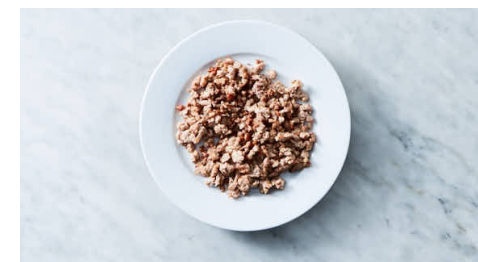
2. Prep ingredients

Remove and discard husks from **tomatillos**, then coarsely chop. Halve **poblanos**, remove stems, cores, 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 **1¾ cups water**, cover and bring to a boil. Season with **a pinch of sugar**, **1 teaspoon salt**, and **½ teaspoon pepper**. Cook over medium heat, partially covered, until thick and stewy, stirring occasionally, 15-18 minutes. Coarsely chop **spinach** and stir into **pozole**; simmer until wilted, about 2 minutes.



3. Brown pork




Heat **2 tablespoons oil** in a large Dutch oven or pot over medium-high. Add **pork**, **2 teaspoons of the cumin seeds**, and **1 teaspoon salt** and cook, breaking into smaller pieces, until browned, 8-10 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**