

POZOLE



EXTRAS
#18

ALSO WORKS A TREAT WITH...

- Butternut squash for a veg/vegan version

RAISE YOUR GAME BY...

Using charred corn cut from the cob



POZOLE

Pozole is a much-loved Mexican dish. It's traditionally made using hominy (puffed up, softened maize kernels) but we're using sweetcorn and chickpeas here, which are much easier to find! This dish is all about the gamishes, so pile the broth high with tender shredded pork, salsa and salad veg for a rich and delicious meal.

Prep 10 mins	Cook 2 hrs
Heat 	Serves 4

500g **pork shoulder steaks** or **tinned jackfruit** for a veg/vegan version

1 **onion** - roughly chopped

3 **cloves of garlic** - roughly chopped

1 **lime**

1 **tblsp tomato puree**

400g **tin of chickpeas** - drained

198g **tin of sweetcorn** - drained

1 x **ESSENTIAL MEXICAN**

SALAD VEG (p192 from How to Be a Taco Legend)

1 x **SALSA MEXICANA** (p164 from How to Be a Taco Legend)
Tortilla chips to serve

2 tsp



ANCHO BLEND

½ tsp



CANELA BLEND

½ tsp



CHIPOTLE BLEND

2 ¼ tsp



ORÉGANO BLEND

- 1 Cover the pork with water, bring to the boil then cook for 5 minutes or until cooked around the edges. Drain well (discarding the water and any froth)
- 2 Blend the onion with the garlic, tomato puree, 2 tsp **ANCHO BLEND**, ½ tsp **CANELA BLEND**, ½ tsp **CHIPOTLE BLEND**, 2 tsp **ORÉGANO BLEND** and 1 tsp salt to a smoothish paste (adding a splash of water if necessary)
- 3 Fry the paste in 1 **tblsp** oil for 10 minutes or until all the liquid has evaporated and the paste is beginning to brown and stick to the bottom of the pan
- 4 Stir in the drained pork and 1l fresh water then cover and simmer for 1 ½ hours or until the pork is completely tender (it needs to be shreddable)
- 5 Remove the pork from the broth. Stir in the chickpeas and sweetcorn then simmer for 5 mins or until hot through
- 6 Using 2 forks, shred the pork into strands
- 7 Stir the juice of ½ the lime into the broth, then divide between 4 bowls and top with the shredded pork, salsa Mexicana, essential Mexican salad veg and a pinch of **ORÉGANO BLEND**, with the tortilla chips and remaining ½ lime cut into wedges on the side