POZOLE VERDE

INGREDIENTS:

- 1 small Onion, sliced into wedges
- 2 Garlic Cloves, peeled
- 2 Jalapeños, seeded
- 1 pound Tomatillos, husked and cut into quarters
- ½ bunch (1 to 1 ½ ounces) Cilantro, bottom stems trimmed and discarded
- ¼ cup roasted Pepitas
- 1 teaspoon dried Oregano
- ½ teaspoon ground Cumin
- ¾ teaspoon Salt
- 2 ½ cups Chicken Broth, divided
- 2 tablespoons Olive Oil
- 1 (15.5 ounce) can Hominy, drained
- 1 ½ pounds boneless Pork Loin, trimmed of excess fat and cut into 1-inch pieces

FOR SERVING / GARNISH

- 2 cups shredded Green Cabbage
- 1 cup Queso Cotija, shredded
- 1 bunch Radishes, sliced
- 2 Limes, cut into wedges

PREPARATION INSTRUCTIONS:

1. In a blender, combine onion, garlic, jalapeños, tomatillos, cilantro, pepitas, spices, and salt.
2. Add a half cup of the broth and blend until smooth, about 30 seconds.
3. In an Instapot, sauté the puréed blend by heating the oil in the pressure cooker on its 'Sauté' setting for 2 minutes.
4. Add puréed mixture and cook, stirring often, for about 5 minutes, until slightly darkened in color.
5. Stir in hominy, pork, and remaining two cups of broth.
6. Secure the lid in its sealed position.
7. Cancel the 'Sauté' program, then select your pressure cooker's 'Manual' setting for 30 minutes at high pressure.
8. (It will take approximately 15 minutes for the pot to come up to pressure before the cooking cycle begins.)
9. While the posole is cooking, go ahead and shred the cabbage, slice the radishes, and cut the limes into wedges.
10. When the cooking cycle ends, let the pressure release naturally for at least 15 minutes, then move the lid to its 'Venting' position to release the rest of the steam.
11. Carefully open the pot.

If there is a lot of fat on top of the pozole, use a ladle to skim it off.

12. Taste for seasoning, adding more salt if needed.
13. Ladle the pozole into bowls.
14. Top each bowl with a bit of shredded cabbage, queso cotija, and radish.
15. Serve with lime wedges on the side.

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