



## Martha's Best Red Pork Pozole

with Radishes & Lime



30-40min



2 Servings

Pozole is a traditional Mexican soup that is delicious year round, but especially so in the cooler months. We toss sweet onions and poblano peppers with a Tex-Mex spice blend for quick flavor and a dose of heat. Hominy and beef broth concentrate simmer with the veggies before lean cooked pork strips join the party. The crisp bite of raw onions, radish and cilantro are the ideal toppings for this rich and brothy soup.

### What we send

- 1 yellow onion
- garlic
- 1 poblano pepper
- ¼ oz fresh cilantro
- 10 oz pkg pork strips
- 2 (¼ oz) Tex-Mex spice blend
- 15 oz can hominy <sup>17</sup>
- 1 pkt beef broth concentrate
- 1 bag radishes
- 1 lime

### What you need

- kosher salt & ground pepper
- neutral oil

### Tools

- medium Dutch oven or pot with lid

### Allergens

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

### Nutrition per serving

Calories 520kcal, Fat 24g, Carbs 50g, Protein 33g



#### 1. Prep ingredients

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Halve **pepper**, discard stem and seeds, and finely chop. Pick **cilantro leaves** from stems; wrap whole leaves in a damp paper towel and finely chop **stems**.



#### 2. Cook pork

Pat **pork** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium Dutch oven or pot over medium-high until shimmering. Add pork and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until pork is cooked through, about 2 minutes more. Transfer to a plate.



#### 3. Start pozole

Heat **1 tablespoon oil** in same pot over medium. Add **garlic, peppers, cilantro stems**, and **¾ of the onions**. Cook, stirring, until veggies are fragrant and softened, 5-7 minutes. Add **all of the Tex-Mex spice**; cook until fragrant, 1-2 minutes.



#### 4. Simmer pozole

To pot with **veggies**, add **hominy with its liquid, broth packet**, and **2 cups water**; bring to a simmer, scraping up browned bits. Reduce heat to medium-low and simmer until slightly thickened, 10 minutes.



#### 5. Prep radish & lime

Meanwhile, scrub and thinly slice **half of the radishes** (save rest for own use); set aside until ready to serve. Cut **lime** into wedges.



#### 6. Add pork & serve

Stir **pork** into pot with **pozole**. Simmer until warmed through, 2-3 minutes. Season to taste with **salt** and **pepper**.

Ladle **pozole** into bowls. Serve topped with **sliced radishes, whole cilantro leaves**, and **remaining chopped onions**, with **lime wedges** for squeezing over. Enjoy!