



Vegetarian *Pozole*

RECIPE NAME

INGREDIENTS

Broth:

- 5 cups of vegetable broth
- 1 cup of water
- 29 oz. can of white hominy
- 2/3 cup of red chile sauce
- 1 sprig of oregano
- 1 tbsp of chile powder
- 1 tbsp of cumin
- salt
- black pepper

Additional

Ingredients:

- 1 chayote
- 1 large zucchini
- 5 radishes
- 1 cabbage
- 1 white onion
- 2 limes
- crushed oregano

PROCEDURE

1. In a large pot, add 1 cup of water, 5 cups of vegetable broth, a 29 oz. can of white hominy (drained and rinsed), 2/3 cup of red chile sauce, 1 tbsp of cumin, 1/2 tsp of black pepper, 1 sprig of fresh oregano, 1 tbsp of salt, and 1 tbsp of chile powder.
2. Simmer to soft boil for 30-45 minutes.
3. Cut the chayote into cubes and put off to the side.
4. Trim the ends of the zucchini. Adults: use the grater to shred the zucchini.
5. Trim the ends of the radishes. Slice them into rounds. These will be used for decoration and added flavor.
6. Shred the cabbage and put it into a bowl of water.
7. Adults: mince the white onion.
8. Cut limes into eighths and place to the side.
9. After 30-45 minutes of simmering, serve pozole into a bowl.
10. Toppings: add chayote and cabbage, sprinkle onion, zucchini, radish, crushed oregano, and squeeze lime.

KITCHEN UTENSILS

- chopping board
- knife
- tablespoon
- teaspoon
- measuring cup
- large pot
- large cooking spoon
- ladle
- grater
- 1 medium bowl
- 4 medium serving bowls
- large pitcher of water

NUMBER OF SERVINGS

4