

SPOTLIGHT RECIPE

PORK-LOIN PIPIAN

SERVES 8

INGREDIENTS

- 1 cup pepitas (pumpkin seeds)
- 1/4 cup sesame seeds
- 1 poblano chili
- 1/2 cup white onion, diced
- 1 tablespoon garlic, chopped
- 3 teaspoons salt
- 1 pound tomatillos
- 1/2 habanero chili, seeded
- 1 serrano chili, seeded
- 1 teaspoon cumin
- 1 1/2 cups chicken stock
- 1/2 cup cilantro leaves, chopped
- 1/2 cup cilantro stems, chopped
- 1 ounce canola oil
- 3 pounds pork, loin, cubed



DIRECTIONS

Toast the pepitas and sesame seeds in a pan on medium heat for 3 minutes. Roast the poblano over an open flame. Once the poblano is blistered on all sides, remove it from the flame, place into a bowl and cover. Let rest for 10 minutes. Remove the seeds, stem and membranes.

In a skillet, add the oil, onion, garlic and 1 teaspoon of salt. Cook for 3 minutes until the onions are translucent, and then add the tomatillos.

Add pepitas, sesame seeds, poblano, habanero, serrano, cumin, chicken stock and cilantro stems. Cover and bring to a simmer. Cook for 30 minutes or until the tomatillos are soft. Pull from the flame and let cool.

Once the sauce has cooled about halfway, puree in a blender until smooth (5 minutes). Set aside until ready to use.

Heat a skillet and the oil. Add the cubed pork and 2 teaspoons of salt. Sear on high heat for a nice crust on the outside (8 minutes), and then turn off the heat. Pour the reserved sauce over the pork and simmer for another 20 minutes until the pork is fork tender. Remove the skillet from the heat and garnish with the chopped cilantro. Keep hot until ready to serve.

Sides

Steamed Rice • Black Beans

