

Pozole Verde

Yield: 9 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-spiced-roasted-green-pumpkin-seeds-recipe>

Ingredients:

- 1/2 pound pork neck bones, ordered in advance from the butcher and rinsed
- 8 cups chicken stock
- 1 pound boneless pork shoulder
- 1/2 white onion plus 1/4 white onion, coarsely chopped
- 3 garlic cloves halved
- 3 1/2 teaspoons sea salt
- 3 pounds pozole packaged partially cooked, or nixtamal
- 4 serrano chilies
- 1 pound tomatillos husked and rinsed
- 2 romaine lettuce leaves torn into large pieces
- 3 radish leaves
- 2 cups green pumpkin seeds raw hulled
- 2 tablespoons canola oil
- 2 epazote
- 1 sprig parsley sprigs
- 1 bowl shredded cabbage
- dried oregano
- 8 lime quarters for serving

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 55 milligrams
4. Fat: 9 grams
5. Fiber: 7 grams
6. Protein: 27 grams
7. SaturatedFat: 1 grams
8. Sodium: 1280 milligrams

9. Sugar: 10 grams

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