



## PORK POZOLE

### **INGREDIENTS**

5 lb.	Firsthand Foods picnic roast
3 cloves	Garlic, minced
8 tbsp.	Olive oil
1	Can hominy
1	28 oz. can diced tomatoes
1	Can green enchilada sauce
2 tsp.	Ground cumin
1 tsp.	Ground coriander
1 tsp.	Salt
½ tsp.	Ground pepper
½ cup	Cilantro, chopped
1-2 tbsp.	Lime juice
1-2	Avocados, chopped
	Tortilla chips

### **Directions**

- 1.** Sauté onion in olive oil over medium heat for 5 minutes. Add garlic and sauté for 1 minute.
- 2.** Combine onion/garlic mixture, hominy, tomatoes, enchilada sauce, spices, salt, and pepper in a 4 qt. slow cooker.
- 3.** Top with pork, spooning some of the hominy mixture over the pork. Cover and cook on high for 2-2 ½ hours, or until pork is cooked and tender.
- 4.** Place pork on a cutting board. Add cilantro and lime juice to slow cooker. Coarsely chop the pork, return it to the slow cooker, and stir well. Add more salt and pepper to taste.
- 5.** Ladle into bowls and top with tortilla chips and avocado. You can also add a dollop of sour cream.