

Pipian Mole Verde

Green Pumpkin seed mole

Ingredients

1 cup pumpkin seeds, peeled
4-5 tomatillos, husked, quartered
2 jalapeno peppers, sliced
1 sweet onion, sliced
1 tsp cumin seeds
½ tsp dried oregano (1-2 tsp fresh)
1 tsp mustard seeds
1 tsp salt
4-5 garlic cloves
1 cup fresh cilantro, chopped
1 cup fresh parsley, chopped
2 cups vegetable/chicken broth

Optional Ingredients

15 large romaine lettuce leaves (stems removed)
1 hand full radish leaves
½ cup fresh epazote, chopped

Directions

1. In a large saucepan on medium heat, toast the pumpkin seeds, cumin seeds, oregano and mustard seeds for about 3-5 minutes to help release the flavours.
2. Stir often to ensure nothing burns
3. Remove spice and seed mix and put in a coffee bean grinder/blender/magic bullet and grind until you form a nice powder. Set aside.
4. In the skillet, heat 1 Tbsp of oil and add onions, garlic, jalapenos and tomatillos for about 5 minutes or until slightly browned. This mix **does not** need to be stirred often
5. In a blender, combine vegetables from skillet, broth, cilantro, parsley, salt, and any of the optional ingredients you wish to add.
6. Process in blender until pureed
7. Pour vegetable mix into skillet once again on medium-low heat, add in your pumpkin seed spice mix and stir to combine
8. Allow mix to simmer for about 15-20 minutes, stirring occasionally.
9. Best served warm. Left overs will keep for a week or longer if frozen
10. Enjoy!