



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Tomatillos**

### **Pipian Verde (Green Mole Sauce)**

#### **Ingredients:**

5 lb tomatillos  
2 onion, quartered  
2 cups pepitas (pumpkin seeds)  
3 poblano peppers, roasted and peeled  
2 tsp cumin  
6 garlic cloves  
2 bay leaves  
1 Tbs oregano  
salt and pepper to taste  
vegetable oil or lard  
chicken broth(optional)

#### **Directions:**

Roast pepitas on a griddle or nonstick pan, be careful not to burn the seeds. Some seeds will be much darker than others, this is expected. Transfer the pepitas to a blender or food processor. Set aside. In a pot, lightly drizzle 2-3 tablespoons of oil or lard (allow to melt). Add the tomatillos, onion, and garlic cloves. Turn each piece a few times so they brown evenly. As each piece is ready, transfer to the food processor. Garlic will be ready first, then the onion. The tomatillos will take about 15 minutes.

Add poblano peppers to the processor as well, blending all the ingredients until smooth. (Depending on the size of your food processor, you may have to do this in batches). Pour the pepita tomatillo mixture back into the pot. Bring to a simmer, add seasonings and bay leaf. Let cook for 15 minutes. Add water or chicken broth if the sauce is too thick for your taste. Season with salt and pepper to taste. Pour over prepared chicken or rice.

\*If you're using this as a vegetarian mole, you can use vegetable broth or water from any vegetables you may have steamed to go with this mole but it isn't necessary. This sauce has plenty of flavor on its own