

Pipián Verde with Mexican Jackfruit and Tofu

Ingredients

For the Pipián Verde

- 1 cup pepitas
- ¾ lb. tomatillos, husks removed
- 1 poblano pepper
- 2 jalapeño peppers
- 1 medium-sized onion, peeled and quartered
- 3 cloves garlic
- ½ cup fresh cilantro
- 1 ½ cups vegetable stock
- Olive oil, for cooking
- Salt and pepper, to taste
- ½ tsp. Mexican oregano
- 1 tsp. cumin powder

For the Tofu Jackfruit “Meat”

- 1 lb. firm or extra firm tofu
- 1 can green jackfruit, in brine
- ½ red onion
- 2 tbsp. soy sauce

Steps

1. First let's make our pipián verde. Preheat the oven to 400F (200C). On a baking sheet, add the tomatillos (husks removed), poblano, jalapeño, onion, and garlic. Drizzle with olive oil, and sprinkle with salt and pepper. Roast for 25 minutes, flipping the ingredients once halfway.



2. While your vegetables roast, heat up a small skillet and add the pepitas. Stirring frequently, toast for a few minutes. Once fragrant, transfer to a blender along with the cilantro, vegetable stock, Mexican oregano and cumin. Once the roasted vegetables are complete, remove from the oven. Once cool enough to touch, cut the stems off the peppers and remove the seeds. Place the ingredients inside the blender and blend until smooth. Transfer to a saucepan, and bring to a low simmer. Let simmer while you finish the dish, and before serving adjust the salt and pepper to taste.

3. Next start on your jackfruit mixture. Drain your tofu and jackfruit. Cut the tofu into thin batons, and gently break up the jackfruit a little- no need to totally shred it, just break up the larger pieces. Cut the onion into thin half-moon strips. Add all of the ingredients for the tofu jackfruit meat into a large bowl, and mix until it's all coated and integrated. Place in the oven (still at 400F, 200C) and roast for 30-40 minutes until it becomes a little crispy, stirring every 10 minutes or so.

4. Add the roasted tofu and jackfruit into the pipián verde. Serve with tortillas, or over rice.