

Green *Pipían* with Squash – *Pipían verde con calabaza*

Ingredients

- 1-2 green squash, such as *chilacayote*,
or tender winter squash (*e.g.*, unripen butternut); washed
- ½ lb (225 g) tomatillos; husks removed, and washed
- 2 hot green peppers, such as serrano or jalapeño, or to taste; washed
- 2 tbsp *epazote*, if available, or omit; washed, use leaves only
- 1 cup lettuce; washed, and coarsely sliced
- 1 small bunch cilantro; washed
- ¼ white onion; peeled
- 2 cloves garlic; peeled
- ½ cup pumpkin seed; shelled
- ½ tsp cumin seeds, or ground
- 2 tbsp oil
- Salt and pepper, to taste
- Hot water, as needed.

Cut and remove ends of squash, peeling is optional. Slice squash into wedges lengthwise, then slice into cubes. Bring a large pot with water to boil, then add squash, tomatillos, and hot green peppers. Transfer tomatillos and peppers to a bowl when they start to change colour, and allow to cool down. Continue cooking squash, until tender, then transfer to a bowl and reserve. Transfer tomatillos and peppers to a blender jar, then add onion, garlic, epazote leaves (if using), lettuce and cilantro. Process until smooth; reserve. In a pan over medium heat, roast pumpkin seeds, just lightly, being careful not to burn because they become bitter; transfer to a bowl. In the same pan, roast cumin for a few seconds. Place pumpkin and cumin seeds in a mortar, or a spice/coffee grinder; grind until powdery, and reserve. In a large pot, warm up oil over medium heat, then pour the reserved sauce; it should sizzle as it touches the hot oil. Cook for ten minutes, stirring, then add ground seeds, and incorporate. Season with salt and pepper, to taste, and continue cooking and stirring, adding a little hot water if becoming too thick, until some oil comes to the surface. Incorporate reserved squash and continue cooking for a couple of minutes, just until the squash is warmed up. Adjust seasoning with more salt and pepper, if needed. Serve with a side of rice, or refried beans, and offer warm corn tortillas at the table, as pictured.

