



## Oaxacan Green Mole with Goat

### *Ingredients:*

- ◆ 2 lbs. Longlane Farms goat stew meat [<https://longlanefarmsllc.com/store/ols/categories/stew>]
- ◆ 8 6-inch corn tortillas
- ◆ 1 ½ quarts of chicken broth
- ◆ 2 tbsp. minced garlic
- ◆ 4 tomatillos – washed, husked, and halved
- ◆ 2 poblano chiles – washed, stemmed, seeded, and quartered
- ◆ 1 large white onion – skin removed and quartered
- ◆ 1 bunch of fresh cilantro – washed and tough stems removed
- ◆ 1 cup of fresh flat parsley – washed and tough stems removed
- ◆ 1/3 cup of fresh mint – washed and tough stems removed
- ◆ 1 tsp. fennel seeds
- ◆ 1 tsp. ground cumin
- ◆ 10 ounces of Yukon gold potatoes – washed, diced into 1-inch chunks
- ◆ 14.5 ounce can of green beans – drained
- ◆ 2 small/medium zucchini – washed, cut into ½-inch thick half-coins
- ◆ 2 tbsp. extra virgin olive oil
- ◆ 2 tbsp. of salted butter
- ◆ 1 tbsp. fish sauce or Maggi sauce
- ◆ 1 tsp. beef, chicken, or vegetable stock base
- ◆ Salt and black pepper

Salt and pepper meat lightly, set aside. Add 1 qt. of chicken broth to 6 qt. pot, bring to boil. Add corn tortillas to broth at boiling. Boil for 30 seconds. Use a slotted spoon to remove softened corn tortillas from broth and add to blender with ½ cup of chicken broth. Blend until smooth. Stir slurry back into broth pot. Reduce to low.

Bring oven to broil. Line a baking pan/sheet (*preferably with an edge*) with foil. Spray baking pan lightly with cooking spray. Spread stew meat on pan, broil with pan 4-inches from broiler for 3-5 minutes (*or until browned*). Flip stew meat over, broil again for 3-5 minutes (*or until browned*). Add meat to broth pot. Bring to simmer for 30-35 minutes until stew meat is tender but not falling apart. Reduce to low/warm.

In broiling oven, using the same lined pan/sheet, spread tomatillos, poblanos, and onion quarters out and broil 4-inches from broiler for 3-5 minutes (*or until charred to taste*). Flip tomatillos, poblanos, and onion and broil for another 3-5 minutes. Allow to cool for a minute.

Add the following to your blender: ½ cup of chicken stock, minced garlic, tomatillos, poblanos, onion quarters, 1 tsp. of salt, 1 tsp. of black pepper, beef/chicken/veg base, fennel seeds, cumin, olive oil, and fish sauce. Blend until smooth. Pour blend into broth and meat pot. Add ½ cup of chicken stock to blender, add cilantro, mint, parsley, and butter to blender. Blend until smooth. Pour blend into broth and meat pot.  
(continued)



Add potatoes, zucchini, and green beans to broth and meat pot. Simmer 15 minutes or until potatoes and zucchini reach level of tenderness desired, allow to cool 5 minutes, salt and pepper to taste, and serve.

Fresh or pickled jalapeno slices make a nice accompaniment.

*\*Inspired by:* Milkstreet's Oaxacan Green Mole with Chicken:

<https://www.177milkstreet.com/recipes/oaxacan-green-mole-with-chicken>