

Chicken Pozole

Yield: Serves Six - Eight



Ingredients:

For the Soup

- 1 pound tomatillos, husked, rinsed and quartered
- ½ large brown onion, cut into chunks
- 5 cloves of garlic
- 1-2 poblano (pasilla) chiles (depending on how hot you want it and the size of your peppers). Stemmed, ribs and seeds removed
- 1 jalapeno, stemmed, ribs and seeds removed
- ¼ cup olive oil
- 1 ½ teaspoons Kosher salt
- ½ teaspoon freshly ground black pepper
- 2 pounds split chicken breasts (bone-in, skin-on)
- 1 teaspoon cumin
- ½ teaspoon coriander
- ½ teaspoon chipotle or ancho chili powder
- Kosher salt and freshly ground pepper
- 5 cups water
- 6 cups chicken stock
- 1 (25-ounce) can of hominy, rinsed and drained
- ¼ cup cilantro, chopped

For the Toppings

- 1 bunch radishes, thinly sliced
- 1 jalapeno, thinly sliced
- 2 cups shredded green cabbage or lettuce
- 2 limes, cut into wedges
- ½ cup cotija cheese, crumbled
- Tortilla chips

Steps:

1. Preheat the oven to 450°F.
2. Combine the tomatillos, brown onion, garlic cloves, poblano chilis, jalapeno, olive oil, kosher salt and pepper in a large roasting pan. Roast for 35-45 minutes or until the veggies are charred at the tops and lots of juice has been released.
3. Allow mixture to cool before blending until smooth.
4. Heat a large pot over medium-high heat. Season the chicken breasts with cumin, coriander, chipotle or ancho chili powder, Kosher salt and freshly ground pepper. Once hot add the chicken breasts, skin-side down and sear until the skin is browned and some of the fat has rendered. Flip over to brown the other side before adding the water. Lower heat and simmer with the lid on until chicken is cooked through. Turn off the heat. Remove the chicken to a plate allowing it to cool before removing and discarding the skin and bones. Shred the meat.
5. Skim the fat off the liquid in the pot. Add the chicken stock and pureed vegetable mixture bringing it up to a boil. Add in the chicken (and any chicken juice from the resting chicken that was shredded) and hominy and reduce heat to a simmer. Continue simmering for 20 minutes. Taste for seasoning adjusting it to your liking. Add the cilantro.
6. When ready to serve, ladle the pozole into bowls topping it with radish, lettuce, cotija cheese, tortilla chips, jalapenos and fresh lime juice.