



# Pozole Verde



## Serves 4

Recipe created by:  
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## Ingredients:

### Soup:

- 1 White Onion, Chopped
- 2 Garlic Cloves, Minced
- 10-12 Fresh Tomatillos, (shucked, rinsed and quartered)
- 4 cups Chicken Broth
- 4-6 cups Uncooked Boneless Chicken Breast or Thighs, cut into approximately 1" cubes
- 5 fresh Anaheim Chiles, (rinsed, split, seeded and cut into 1" pieces)
- 1 can Hominy, (29 oz) Drained and Rinsed
- 2 tsp. Cumin

- 3 Jalapeños or 1 Serrano (depending on your heat preference, chopped finely)
- Salt and Pepper To Taste

### Garnish:

- **Mi Rancho Organic Corn Tortillas (fried into strips)**
- Shredded Cabbage
- Shredded Jack Cheese
- Avocado
- Radishes
- White Onion, Chopped
- Cilantro, Chopped
- Hot Sauce

## Method:

1. In a large stock pot on medium heat, sauté onion in 2 tablespoons oil. Add chicken, salt, pepper, cumin and garlic, stirring frequently until lightly browned. Add broth, tomatillos and chiles.
2. Bring just to a boil, then reduce heat. Simmer approximately 1 hour, until chicken is completely tender and tomatillos are limp. Mash with a potato masher to break up tomatillos. Add drained hominy, and additional salt, pepper and cumin if desired for more flavor. Simmer 15 minutes longer.
3. Cut Organic Corn Tortillas into strips and fry in canola oil (approximately 350°F) until crispy. Remove and place on paper towel. Sprinkle with salt.
4. Serve in large bowls and top generously with garnishes.

