

LA CASITA CHICKEN POZOLE VERDE

CATEGORY Soup

COOK TIME 30 +/- minutes

INGREDIENTS

- 1.5-2 pounds chicken. I used half of a large rotisserie chicken and I shred the meat.
- 1 large onion finely chopped
- 6 cups chicken broth
- 1 cup La Casita Tomatillo Salsa – Either Esmeralda's Verde or Smoky Vaquera
- 1 cup diced poblano pepper
- 15 – 25 oz white hominy, drained and rinsed. I love hominy so I always opt for the larger can.
- 1 tbs Mexican oregano
- 3 cloves fresh pressed garlic
- ½ tsp ground cumin
- ½ tsp coriander
- Salt & Pepper to taste

NOTES FROM LA CASITA

Both versions of my tomatillo salsa work well here and I used the Smoky version to add more complexity to this flavor profile. With just a hint of “smoked” flavor and the fresh veggies, you’ll probably not have a lot of leftovers.

Also, you can substitute the chicken for all of the leftover turkey you might have around the holidays. ** And, you can follow the same recipe and place it all in a crockpot on low for 6-8 hours.



DIRECTIONS

- 1) In a large stock pot or dutch oven, add chicken broth, shredded chicken, diced poblano pepper, onions, garlic, oregano, cumin, and coriander and allow to boil. Reduce heat to simmer and cover partially to allow the raw veggies to cook through. Add salt and pepper to taste. Cook time is approximately 30 minutes.
- 2) Add La Casita Smoky Vaquera or Esmeralda's Tomatillo Salsa and the hominy. Depending on how spicy you want your pozole to be, you can add less of the salsa.
- 3) Allow the pozole to cook through to fully heat up the hominy, but also to determine if you want to add more tomatillo salsa to increase the spice level of the stew.
- 4) Serve with fresh avocados/guacamole, corn tortillas or La Casita Tortilla Chips.
- 5) Garnish with cilantro, sliced jalapeños, and/or sliced radishes.

