

Green Pozole Soup

Ingredients

For the Stock:

- 4 large chicken thighs with skin and bone
- 8 to 10 sprigs of thyme
- 1 small carrot, washed and halved
- 1 small celery stalk with leaves
- 1/2 small onion
- 2 garlic cloves, peeled and smashed
- 2 mini sweet peppers or 1/2 a bell pepper, seeded
- 2 bay leaves
- 6 cups water

For the Sauce:

- 2 poblano chilies, seeded and cut into four
- 2 jalapeños, seeded and halved
- 1 large bunch of cilantro, washed
- 8 tomatillos, husked, washed, and halved
- 3 garlic cloves, peeled
- 1 small onion, peeled and halved
- 1 1/2 cups water
- 1/2 teaspoon ground cumin
- 1 teaspoon oregano
- Salt and pepper, to taste
- 1 (25 oz.) can Mexican hominy, drained

For the Toppings:

- Radishes, finely chopped
- White onion, finely chopped
- Shredded cabbage or iceberg lettuce
- Diced avocado
- Lime wedges

Instructions

Prepare the Stock:

1. Cook the Chicken:

- Place the chicken thighs, thyme, carrot, celery, onion, garlic, sweet peppers, bay leaves, and water in a large pot. Bring to a boil.
- Skim off any foam that forms on the surface.
- Lower the heat and simmer until the chicken is fully cooked through.

2. Shred the Chicken:

- Remove the cooked chicken from the pot and let it cool. Remove the skin and shred the meat into large pieces, discarding any impurities and cartilage.
3. **Strain the Stock:**

- Skim the fat from the stock and discard it. Strain the stock and set it aside.

Prepare the Sauce:

1. **Blend the Ingredients:**

- Place the poblano chilies, jalapeños, cilantro, tomatillos, garlic, and onion into a blender. Blend until smooth.

2. **Cook the Sauce:**

- Transfer the blended mixture to a pan. Add the ground cumin, oregano, and salt to taste. Cook the sauce over medium heat until it changes color, about 20 minutes.

3. **Combine and Cook:**

- Add the sauce to the pot with the chicken stock and mix well.
- Stir in the shredded chicken and the drained hominy. Taste for salt and adjust if necessary. Add black pepper to taste.
- Cook for another 20 minutes.

Serve:

1. **Garnish and Enjoy:**

- Serve the green pozole hot, garnished with finely chopped radishes, white onion, shredded cabbage or iceberg lettuce, diced avocado, and lime wedges.

Enjoy your flavorful and comforting Green Pozole Soup!