

# CHICKEN POSOLE VERDE

SERVES 6

.....

*1 large onion, chopped*  
*1 pound tomatillos, husked, stemmed, washed and halved*  
*1 anaheim chili, seeds discarded, quartered*  
*1 jalapeño, seeds discarded, halved (leave seeds if you like it hot)*  
*2 garlic cloves*  
*¾ cup fresh cilantro, divided*  
*2 pounds boneless, skinless chicken breasts, diced*  
*1 teaspoon dried oregano*  
*2 ½ teaspoons sea salt, divided*  
*freshly ground black pepper to taste*  
*2 Tablespoons unrefined, cold pressed, extra virgin olive oil*  
*4 cups chicken stock, preferably homemade*  
*3 ½ cups cooked hominy\* or 1 29-ounce can, drained and rinsed*  
*Suggested garnishes: cubed avocado, sliced radishes, shredded romaine or green cabbage, cilantro and/or tortilla chips (optional)*

.....

1. Combine onion and tomatillos in a medium saucepan with 1 cup of water. Bring to a boil, lower to a simmer, and cook, covered until vegetables are tender, about 10 minutes. Drain.
2. Transfer vegetables to a blender with the chilis, garlic, ½ cup cilantro and 1 ½ teaspoons sea salt and puree until smooth.
3. Season the chicken with oregano and 1 teaspoon salt and pepper to taste. Set aside.
4. Heat oil in a large saucepan over medium heat. Pour puree into the pan and lower heat to medium low. Cook, uncovered, stirring frequently, until thickened, about 10 minutes.
5. Add the broth, hominy and chicken to the saucepan. Cover and simmer until the chicken is tender, about 10 minutes. Chop the remaining ¼ cup fresh cilantro and stir into the pot. Taste for seasoning.
6. Serve posole with suggested garnishes.

\*To cook dry hominy, soak in lots of water 6 hours or overnight. Drain and cook in a pot with fresh water. Bring to a boil, lower heat to a simmer, and cook for about 90 minutes to 2 hours or until tender. Drain and it is now ready to use.