



## Pozole-Style Chicken Chili

with Hominy & Crispy Tortillas



20-30min



2 Servings

Pozole is a traditional Mexican stew made with pork or chicken, and hominy—corn kernels that have been dried and treated with lime. Typically served on special occasions, this whole delicious affair usually takes days to make...but not ours! It uses tender canned hominy and ground chicken to make for scrumptious pozole chili that couldn't be faster or simpler, and no less delicious!



## What we send

- 5 oz jasmine rice
- 1 medium yellow onion
- 1 poblano pepper
- garlic
- 1 can hominy <sup>17</sup>
- ¼ oz dark chili powder
- 10 oz pkg ground chicken
- 6 (6-inch) corn tortillas
- ¼ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- sugar
- neutral oil

## Tools

- small saucepan
- fine-mesh sieve
- medium Dutch oven or pot
- small skillet

## Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1060kcal, Fat 34g, Carbs 143g, Protein 44g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 4. Finish pozole

Stir **chili powder mixture** into pot with **chicken**. Cook until fragrant, about 2 minutes. Add **hominy** and **2 cups water**. Bring to a boil, scraping any bits stuck to bottom of the pot. Simmer, partially covered, over medium heat, stirring occasionally, until pozole is thickened and flavorful, and chicken is cooked through, about 15 minutes. Season to taste with **salt** and **pepper**.



### 2. Prep ingredients

Finely chop **onion**. Halve **poblano pepper** lengthwise, discard stem and seeds, then cut into ½-inch pieces. Finely chop **1 large garlic clove**. Drain and rinse **hominy**. In a small bowl, combine **1 tablespoon each of dark chili powder and flour**, **1 teaspoon each of sugar and salt**, and **¼ teaspoon pepper**.



### 5. Fry tortillas

While **pozole** simmers, halve **tortillas**, then stack halves and cut into thin strips. Heat **¼ inch oil** in a small skillet over medium-high. Add **tortilla strips** and cook, stirring, until golden and crisp, 3-4 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate to drain. Sprinkle with **a generous pinch of salt**.



### 3. Start pozole

Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **onions** and **poblano peppers**; cook, stirring occasionally, until lightly browned, 5-6 minutes. Add **chicken** and **garlic**; cook, breaking meat up into small pieces and stirring occasionally, until chicken is lightly browned in spots, about 5 minutes.



### 6. Finish & serve

Coarsely chop **cilantro leaves and stems**. Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **pozole chili**, **tortilla strips**, and **cilantro**. Enjoy!