

# MARLEY SPOON



## Double the Servings:

Chicken Posole Verde with Hominy



30-40min



2 Servings

Imagine if Martha Stewart could come to your house and cook for a crowd. Sounds dreamy, right? Allow us to introduce you to the meals of your dreams: our big batch dinners. Cook this stew with tender chicken, tomatillos, and hominy. It makes enough food to impress a crowd, or to feed yourself again the next day. Twice the amount of Martha-approved dinner, but for the same price. (2p serves 4; 4p serves 8.)

## What we send

- 1 medium red onion
- garlic
- ½ oz fresh cilantro
- 1 poblano pepper
- 1 pkt turkey broth concentrate
- 1 lb pkg boneless, skinless chicken thighs
- ground cumin (use 1 tsp)
- ½ lb tomatillos
- 1 can hominy
- 6 oz watermelon radishes

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large Dutch oven or pot with lid
- rimmed baking sheet

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 300kcal, Fat 9g, Carbs 29g, Protein 26g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **onion** and **2 teaspoons garlic**. Pick **cilantro leaves** from stems, then wrap leaves in a damp paper towel; finely chop **stems**. Halve **poblano pepper**, remove stem and seeds, then cut into ½-inch pieces. In a liquid measuring cup, whisk **turkey broth concentrate** with **3 cups water**; reserve for step 3.



### 4. Broil tomatillos

Meanwhile, remove husks from **tomatillos**, if necessary. Place on a rimmed baking sheet and lightly drizzle with **oil**. Broil on top oven rack until blistered and tender, 8-10 minutes (watch closely as ovens vary). Remove from oven and let cool 5 minutes.



### 2. Brown chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large Dutch oven or pot with a lid over medium-high until shimmering. Add chicken and cook until deeply browned, 4-5 minutes per side. Transfer to a plate. Pour off all but **1 tablespoon oil**.



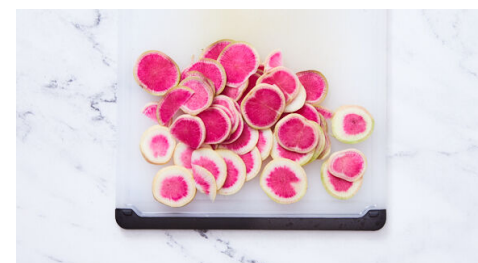
### 5. Finish soup

Finely chop **tomatillos**. Drain and rinse **hominy**. Using a slotted spoon or tongs, transfer **chicken** to a cutting board and leave soup simmering over medium-low heat. Using 2 forks, shred chicken into large pieces, then return to pot. Stir in hominy and tomatillos; season to taste with **salt** and **pepper**. Simmer soup until hominy is warmed through, about 5 minutes.



### 3. Add broth, cook chicken

Add **chopped garlic, peppers, cilantro stems**, and **¾ of the onions** to pot over medium-high heat; season with **salt** and **pepper**. Cook, stirring, until veggies are fragrant and softened, 2-3 minutes. Stir in **broth mixture** and **1 teaspoon cumin**. Return **chicken** to pot; bring to a boil. Reduce heat to medium-low; simmer until chicken is cooked through and tender, 15-20 minutes.



### 6. Prep radishes & serve

Scrub and thinly slice **radishes**. Ladle **chicken posole verde** into deep bowls, then top with **radishes, cilantro leaves, and remaining chopped onions**. Enjoy!