



Chicken Pozole Verde

with Hominy



30-40min



2 Servings

Pozole is a celebratory Mexican soup made with meat and hominy—dried corn treated with lye, which gives the large kernels a tender, almost creamy texture. Our pozole is weeknight dinner approved, thanks to quick-cooking cubed chicken thighs that simmer in a warming cumin-spiced broth along with poblano peppers and tomatillos. Chopped onions, cilantro, and sliced radishes add a fresh bite to each spoonful.

What we send

- 1 yellow onion
- garlic
- ¼ oz fresh cilantro
- 1 poblano pepper
- 2 pkts turkey broth concentrate
- ½ lb tomatillos
- 10 oz pkg cubed chicken thighs
- ¼ oz ground cumin
- 15 oz can hominy
- 1 radish

What you need

- olive oil
- kosher salt & ground pepper

Tools

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

Allergens

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

Nutrition per serving

Calories 500kcal, Fat 22g, Carbs 44g, Protein 33g



1. Prep ingredients

Preheat broiler with a rack in the top position. Finely chop **onion**. Finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from stems; wrap whole leaves in a damp paper towel and finely chop **stems**. Halve **poblano pepper**, discard stem and seeds, then cut into ½-inch pieces. In a liquid measuring cup, whisk to combine **all of the turkey broth concentrate** with **2 cups water**.



4. Build pozole

Heat **1 tablespoon oil** over medium-high; add **garlic, peppers, cilantro stems**, and **¾ of the onions**. Cook, stirring, until veggies are fragrant and softened, 2-3 minutes. Add **1½ teaspoons cumin** and cook until fragrant, about 30 seconds. Add **broth mixture** and **chicken** and bring to a simmer, scraping up any browned bits. Reduce heat to medium-low and cook, about 5 minutes.



2. Broil tomatillos

Remove and discard husks from **tomatillos**, if necessary. Transfer tomatillos to a rimmed baking sheet and lightly drizzle with **oil**. Broil on top oven rack until blistered and tender, 8-10 minutes (watch closely as broilers vary). Remove from oven and let cool slightly.



5. Finish pozole

Meanwhile, finely chop **tomatillos**. Drain and rinse **hominy**. Scrub and thinly slice **radish**; set aside until ready to serve. Stir tomatillos and 1½ cups hominy (save rest for own use) into pot with **pozole**; simmer until hominy is warm, chicken is cooked through, and broth is flavorful, about 5 minutes more. Season to taste with **salt** and **pepper**.



3. Brown chicken

Meanwhile, pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large Dutch oven or pot over medium-high until shimmering. Add chicken and cook, flipping halfway through, until deeply browned, 5-7 minutes total (chicken will not be cooked through). Transfer to a plate.



6. Garnish & serve

Ladle **chicken pozole verde** into deep bowls and top with **sliced radishes**, **whole cilantro leaves**, and **remaining chopped onions**. Enjoy!