

Pozole de Pollo Verde



By Vicky Vargas

Pozole verde is a Mexican stew, made to comfort you and accidentally put you in a food coma, after you make it for yourself. You'll see. The amount of each ingredient is the amount I use to feed about 6 people (at least 13 servings)

Life hack: Shop for veggies @ the 99 cents store!

Ingredients:

- 4 lbs of boneless chicken or chicken leg meat (this can be substituted with pork and beef chunks) For 1-2 people, 2 boneless chicken breasts (shredded after boiled)
- Hominy (2- 6 lbs cans. Preferably Mexican Style Hominy) For 1-2 people (2 110 oz should be fine)
- 10 Tomatillos (like the ones in the picture. Green tomatoes) (1-2 people- 5-6 is fine)
- 2 lbs of chile serrano al gusto. (your preference and tolerance of spicyness)
- Limes (as much as I can fit in the bag LOL)
- 2 onions (1 is needed for stew the other for topping- your preference)
- Cabbage (your preference)
- Radishes (your preference)
- Oregano (your preference but gives even greater flavor)
- Avocados (your preference)

“Secret Ingredient”

- Knorr Chicken flavor seasoning (can be substituted with salt BUT STRONGLY recommended.)

Other

- Tortilla chips or my fav TOSTADAS (highly recommend)
- Refried beans (not required, basically a side dish)
- Fresh cheese (not required but definitely delicious)

First steps:

1. Place pot with water $\frac{3}{4}$ of pot to boil, before placing prepped chicken inside water make sure its actually boiling with bubbles. At that point add 1 tablespoon of salt or Knorr Chicken seasoning (This part is important, you dont want to over season the water because it wont taste good and 1 garlic clove and half a piece of onion. The water shouldnt be clear either, it should have a brownish color after seasoning is poured in. If using salt, not too much!)

2. Prep your chicken (cut off all the fat and rise/dry thoroughly). I like pierce the chicken with a knife just so the seasoning can marinate it while cooking in the water. Place chicken in the water when its time to do so
3. Boiling time overall: 15 minutes until the chicken isnt pink. After steps 1 and 2, set timer for 8-9 minutes and out lid on pot, after take it off and let it sit on medium/low heat to simmer and further marinate in the water. Take all the excess fat out of pot (if any). To make sure chicken is properly boiled, poke it with knife or spoon and if its boiled enough it will be soft enough to fall apart.
4. Take the tomatillos and wash them, they are very sticky and usually have dirt! From there add the chile serranos and 1 garlic clove. Put these to boil in a separate pot. To tell when they are ready, teh chiles will be a much lighter green and so will the tomatoes. The tomatoes will also be light green. Be careful not to leave the tomatillos in the water for so long, they can absorb too much water and make the salsa runny + less spicy.

Veggies:

5. After prepping the chicken in water, I recommend working your way to the vegetables, the chicken shouldnt take long to boil, waiting for the veggies to be cut and washed after the pozole is too time consuming LOL

- If you use the veggies, make sure to wash them thoroughly. Cut them up however you may like! The picture on the right is how I usually prep my veggies.



Final steps:

6. Next you want to open the cans of hominy and take out the juice inside of can. Too much liquid in the pot will not be good for when the salsa is poured inside. After taking out the tomatillos, garlic, and chile, put in blender, with a pinch or 2 or knors seasoning, if needed. I usually add 2 teaspoons or so because I like it to be rich in flavor. If youre using salt, add little portions until you taste the salt. Make sure your salsa has a great taste! It cant be too bitter! If for some reason it is too spicy, thats OKAY! The broth in the pot will make it less spicy.

- Let that boil for another 10 minutes or so. Check the pot and once boiling for a few minutes set on low and you're ready to serve!

