Green Posole Soup with Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4-6

Ingredients:
1/3 cup roasted, salted pumpkin seeds (I didn’t have any.)-optional
3 tbsp canola oil
1 medium onion, chopped
3 cloves of garlic
1 1/2 jalapenos, seeded and chopped (or can of chilies or your choice of pepper)
2 tsp salt
16 oz. of canned tomatillos or 1lb. fresh tomatillos (You can also use a jar of premade salsa verde)
3/4 cup cilantro
1 tsp oregano
4 cups chicken broth
1 rotisserie chicken, meat off and shredded or 1 lb. chicken
2 15 oz. cans white hominy, rinsed and drained
radishes to garnish-optional

Instructions

If using pumpkin seeds, grind in a food processor and set aside. In a large pot, heat oil over medium heat and sauté onion, garlic and jalapenos until soft. Puree the vegetables, salt, oregano, tomatillos (or my recipe for salsa verde) and cilantro in the food processor. Return the puree to the pot and continue to cook over medium heat, add chicken broth and (if using) raw chicken, add now (otherwise do not place rotisserie chicken in yet). Bring to a boil and then simmer. After chicken is cooked, remove and shred, then add the hominy (I pulsed it a few times in the processor to make it thicker before adding) and pumpkin seeds. Add back the shredded chicken to the pot or add

the rotisserie shredded chicken at this time and simmer on low for 20 minutes. Garnish with radish if you wish.