



# EASY POZOLE VERDE

*Makes 4 Servings*

## INGREDIENTS

- 3 Tbsp avocado oil (or other neutral oil)
- 2 poblano chilis, halved and seeded
- 2 lbs pork loin or leg roast, (or boneless chicken thighs) cut into 1-inch cubes
- 1 large yellow onion, chopped
- 4 cloves garlic, minced
- 1 jalapeño, seeded and chopped
- 2 cups salsa verde
- 1 bunch cilantro, chopped
- 1 tsp chili powder
- 1 tsp garlic powder
- ½ tsp cumin
- ½ tsp Mexican oregano
- ½ tsp coriander
- Salt and pepper, to taste
- 2 (25 oz) cans hominy
- 4 cups chicken broth
- 1 lime, juiced

## DIRECTIONS

1. Preheat the broiler to high and set the rack to the top of the oven. Rub poblanos with some of the oil. Broil 5 minutes each side. Remove blackened skin and slice. Set aside.
2. Heat remaining oil over medium heat in a 6 quart Dutch oven. Season pork generously with salt and pepper. Sauté until browned, about 3-4 minutes each side. Remove from the pot and set aside.
3. Sauté onion until translucent and beginning to soften. Add garlic and jalapeño, cook for an additional 3 minutes. Remove from heat and add poblanos, salsa verde, cilantro, chili powder, garlic powder, cumin, Mexican oregano, and coriander. Season with salt and pepper. Use an immersion blender and blend until smooth.
4. Return soup to medium heat and bring to a simmer. Add hominy, chicken broth, and pork to the pot. Bring to a boil and reduce heat to medium low. Simmer, stirring occasionally for 25 minutes. Stir in lime juice and serve hot.

*Tomatillos can be hard to find when out of season, so we use salsa verde in this simple spicy soup recipe.*