



## MEXICAN CHICKEN SOUP WITH TOMATILLOS AND HOMINY

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**2 HOURS**

*1 hour active*

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**F**or layers of flavor, we use both whole toasted coriander and cumin seeds for the broth, and ground spices sauteed in with the onions. The soup's heat hinged on the jalapenos. For more heat, use serranos or include the chilies' seeds. If you can't find fresh tomatillos, you can substitute a can of tomatillos or diced tomatoes,

drained. The broth and chicken can be made 1 day ahead and refrigerated separately before proceeding. However, shred the chicken while it's still warm. We liked garnishing the soup with chopped avocado, sliced jalapenos, crumbled queso fresco and fried tortilla strips.

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*Don't leave out the tomatillos. They give the soup acidity and texture.*

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**INGREDIENTS**

<b>6</b>	CUPS WATER
<b>4</b>	CUPS LOW OR NO-SODIUM CHICKEN BROTH
<b>2</b>	LARGE WHITE ONIONS, 1 PEELED AND QUARTERED, 1 CHOPPED
<b>1</b>	BUNCH CILANTRO, STEMS AND LEAVES SEPARATED
<b>2</b>	WHOLE DRIED ANCHO OR PASILLA CHILIES, STEMMED, SEEDED, AND TORN INTO ROUGH PIECES
<b>2</b>	TABLESPOONS CORIANDER SEEDS, TOASTED, PLUS 1 TABLESPOON GROUND CORIANDER
<b>2</b>	TABLESPOONS CUMIN SEEDS, TOASTED, PLUS 1 TABLESPOON GROUND CUMIN
	KOSHER SALT
<b>1</b>	HEAD GARLIC
<b>2½ - 3</b>	POUNDS BONE-IN SKIN-ON CHICKEN LEGS
<b>2</b>	FRESH POBLANO CHILIES
<b>2</b>	FRESH JALAPENO CHILIES
<b>1</b>	POUND FRESH TOMATILLOS, HUSKED AND QUARTERED
<b>2</b>	TABLESPOONS VEGETABLE OR OTHER NEUTRAL OIL
<b>2</b>	TEASPOON DRIED OREGANO, PREFERABLY MEXICAN
<b>1</b>	15-OUNCE CAN HOMINY, DRAINED
	TOASTED PEPITAS, TO SERVE
	LIME WEDGES, TO SERVE
	SOUR CREAM OR MEXICAN CREMA (OPTIONAL), TO SERVE

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**DIRECTIONS**

In a large pot combine the water, broth, quartered onion, cilantro stems, dried chilies, cumin seeds, coriander seeds and 1 teaspoon salt. Cut off and discard the top third of the garlic head, leaving the cloves intact, and add to the pot. Cover and bring to a boil, then simmer for 10 minutes. Add the chicken and return to a boil. Reduce the heat to medium-low and cook partially covered for 30 minutes, maintaining a gentle simmer.

Meanwhile, heat the broiler to high with an oven rack 6 inches from the element. Arrange the poblanos and jalapenos on a rimmed baking sheet and broil, turning frequently, until evenly blackened and blistered, 10 to 12 minutes. Transfer to a bowl, cover tightly and set aside. Chop the cilantro leaves and set aside. Peel, stem, and seed the fresh chilies, then roughly chop and add to a food processor along with the tomatillos. Pulse until coarsely chopped, 6 to 8 pulses.

Transfer the chicken and garlic head to a plate and let cool. Strain the broth, discarding the solids. Wipe out the pot. Add the oil, chopped onion and ½ teaspoon salt. Cook over medium-high, stirring occasionally, until softened and beginning to brown, 7 to 9 minutes. Add the ground coriander, cumin and oregano and cook, stirring constantly, for 1 minute. Add the tomatillo-chili mixture and cook, stirring frequently and scraping up any browned bits, until most of the moisture has evaporated, about 5 minutes. Add the broth and bring to a boil.

Shred the chicken into bite-size pieces, discarding the skin, bones and cartilage. Using tongs, squeeze the garlic head into the soup. Add the chicken and hominy. Return to a simmer and cook until heated through, about 5 minutes. Stir in ½ cup of the chopped cilantro, then taste and season with salt, if necessary. Top the soup with toasted pepitas, lime juice, more chopped cilantro, and sour cream, if desired.