

Lean Green Pozole

Pair With IXA Organic Tequila

Prep Time: 10 minutes
Cook time: 30-40 minutes
Serves: 4-6

Ingredients:

2 boneless, skinless chicken breast, cut into bite sized pieces
1 tsp extra-virgin olive oil
1 medium onion, diced
3 garlic cloves, chopped
1½ tsp ground dried cumin
1 tsp dried oregano
1 tsp salt
½ tsp pepper
1 15 oz can white hominy, drained and rinsed
1 jalapeno pepper, seeds and veins removed and chopped finely
1 lb tomatillas, diced
1 large bunch swiss chard, coarsely chopped
4 cups gluten-free chicken stock
2 bay leaves

Garnishes:

8 radishes, very thinly sliced
2 jalapeno peppers, seeds and veins removed and very thinly sliced
8 green onions, thinly sliced
2 limes, quartered
8 sprigs of fresh cilantro, coarsely chopped
Mexican chile powder

Instructions:

Heat oil in a large pot over medium-high heat. Add chicken and brown lightly, about 5 minutes. Add onions and garlic and cook until softened about 5 more minutes. Add the cumin, oregano, salt and pepper and cook until you can smell the spices, about 30 seconds. Add the hominy, jalapeno pepper and tomatillos and cook, stirring for another minute. Add the swiss chard, chicken stock and bay leaves and bring to a boil. Reduce heat, cover pot and simmer for 20 minutes. Remove bay leaves and serve in bowls with garnishes on the side to be added at will. **Ole!**

