

BEYOND HUNGER

Pozole Verde

Pozole Verde is a flavorful, traditional Mexican soup that is surprisingly easy to make! It is the perfect warm and cozy recipe to make on a cold, winter day. This recipe is so good, it'll have you going for seconds and thirds!

Yields: 8 servings

Serving Size: 1 bowl

Main Ingredients:

- 1 30-oz can of **hominy**, rinsed and drained
- ½ bulb of **garlic**
- 1 small **onion**, halved
- 1 ½ lb. of shredded **chicken breast**

Spicy Green Sauce Ingredients:

- 3 **serrano peppers**, cut into chunks
- 1 **poblano pepper**, roasted and seeded
- 1 small bunch of **cilantro**
- 1 **garlic** clove, peeled
- 1 Tbsp dried **oregano**
- 2 Tbsp **vegetable oil**

Toppings:

- ½ cup **radishes**, sliced
- 1 ½ cups **lettuce**, shredded
- 2 **limes**, halved

Instructions:

1. Place hominy, garlic, onion, and chicken into a large pot. Cover with water and cook on the stovetop for 1 hour.
2. After cooking for 1 hour, remove garlic and onion from the pot and discard.
3. Place spicy green sauce ingredients along with 2 cups of water in a blender. Blend until sauce is smooth.
4. Add the sauce to the large pot with hominy and allow it to simmer for 20 minutes.
5. Remove from heat. Scoop into bowls, add toppings, and enjoy!

Per Serving: Calories 133 kcal, Carbohydrates 21.6g, Protein 4g, Saturated Fat 0.4g, Sodium 220.1mg, Fiber 3.2g, Sugars 0.1g
This recipe was adapted from Rosellie Macias.

Chef's Notes:

- Toppings are optional. Feel free to try this recipe using other toppings like avocado, cilantro, or cabbage! However, additional toppings may change the nutrition facts listed above.
- This recipe can be made super spicy or not spicy at all. Omit peppers or add more if you prefer a spicier dish.