



Green Chile Pozole

with Tortilla Strips



30-40min



2 Servings

This pozole, a stew or soup from Mexico, gets a lovely thick texture from ground tortilla, soft potatoes, and plump hominy. We love hominy (dried corn) for how creamy and chewy it is, plus it tastes just like fresh tortillas. This soup is beyond comforting, and it's also elegant thanks to a garnish of crispy tortilla strips and bright cilantro sprigs. Cook, relax, and enjoy!

What we send

- large yellow onion
- packet vegetable broth concentrate
- large cloves garlic
- white corn tortillas
- fingerling potatoes
- cumin seeds
- can hominy
- fresh cilantro
- poblano chiles

What you need

- coarse salt
- freshly ground black pepper
- vegetable or safflower oil

Tools

- immersion blender
- large pot
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 735.0kcal, Fat 28.5g, Proteins 22.1g, Carbs 88.6g



1. Prep ingredients

Stem, core, and seed poblano peppers and finely chop. Halve, peel, and finely chop onion. Peel and finely chop garlic. Cut tortillas into 1/3-inch thick strips. Set aside 3/4 tortilla strips. Very finely chop remaining tortilla strips to resemble coarse crumbs. Cut potatoes into 3/4-inch pieces.



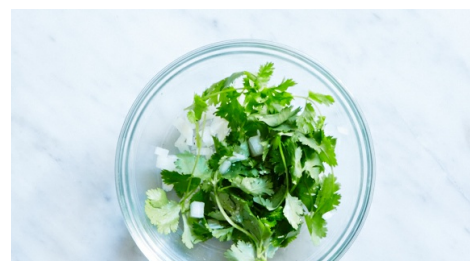
4. Fry tortilla strips

Meanwhile, heat 1/2-inch oil in a small skillet over medium-high. Add reserved tortilla strips and cook, stirring frequently, until golden and crisp, 2-3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate. Season with salt.



2. Sauté aromatics

Heat 2 tablespoons oil in a large Dutch oven (or a large heavy pot) over medium-high. Add cumin and cook, stirring, until fragrant, about 1 minute. Add poblano, garlic, and all but 2 tablespoons onion (reserve for garnish), and cook, stirring occasionally, until lightly browned, 5-6 minutes.



5. Make topping

Pick cilantro leaves and tender stems and coarsely chop. In a small bowl, combine cilantro, reserved onion, 1/2 teaspoon oil, and a pinch salt and pepper.



3. Make soup

Add 4 cups water, broth packet, 1 teaspoon salt, and a few grinds pepper. Add chopped tortilla and bring to a boil. For a smoother soup, pulse with an immersion blender. Drain and rinse hominy and add to pot along with potatoes. Reduce to a simmer and cook until potatoes are tender, 22-25 minutes.



6. Garnish

Season soup to taste with salt and pepper and ladle into bowls. Top with tortilla strips and cilantro mixture. Enjoy!