





Mexican Turkey Pozole

with Cilantro and Crispy Tortillas

 20-30min  2 Servings

Pozole is a traditional Mexican stew made with pork or chicken, and hominy—corn kernels that have been dried and treated with lime. Typically served on special occasions, this whole delicious affair usually takes days to make...but not ours! It uses tender, chewy canned hominy and ground turkey to make for scrumptious pozole that couldn't be faster or simpler, and no less delicious! Cook, relax...

What we send

- (6-inch) corn tortillas
- garlic
- canned hominy ¹⁷
- ground turkey
- poblano pepper
- dark chili powder
- yellow onion
- fresh cilantro
- jasmine rice

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- pot
- saucepan
- 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

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 37g, Carbs 125g, Proteins 44g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



4. Finish pozole

Stir in **chili powder mixture**. Cook, stirring until fragrant, about 2 minutes. Add **hominy** and **2 cups water**. Bring to a boil, scraping up any bits stuck to the bottom of the pot. Simmer, partially covered, over medium heat, stirring occasionally, until thickened and flavorful, about 15 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Peel and finely chop **onion**. Halve **poblano pepper** lengthwise, remove core, stem and seeds, then cut into ½-inch pieces. Peel and finely chop **1 large garlic clove**. Drain and rinse **hominy**. In a small bowl, combine **1 tablespoon of the dark chili powder, 1 tablespoon flour, 1 teaspoon sugar, 1 teaspoon salt, and ¼ teaspoon pepper**.



5. Fry tortillas

While pozole cooks, halve **tortillas**, then stack halves and cut into thin strips. In a small skillet, heat **¼-inch oil** over medium-high. Add **tortilla strips** and cook, stirring, until golden and crisp, 3-4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Sprinkle with **a generous pinch of salt**.



3. Start pozole




Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **onions** and **poblano peppers** and cook, stirring occasionally, until lightly browned, 5-6 minutes. Add **turkey** and **garlic** and cook, stirring occasionally, until lightly browned in spots, about 5 minutes.



6. Finish & serve

Coarsely chop **cilantro leaves and stems**. Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **pozole, tortilla strips**, and **cilantro**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**