

Pozole Verde

Ingredients

1/2 c Pumpkin Seeds
1 1/2 lb Chicken Thighs (boneless and skinless)
1 Onion (quartered)
1 lb Tomatillos (chopped)
5 clv Garlic (minced)
1 Poblano Pepper (chopped)
1 Jalapeno (chopped)
1 T Oregano
6 c Chicken Broth
1 c Cilantro (chopped)
24 oz Hominy
4 t Salt

Instructions

1.To the Instant Pot, add the chicken, onion, tomatillos, garlic, poblano pepper, jalapeño, oregano, chicken broth and 2 teaspoons of salt. Close the lid and set the pressure cooker to high and timer to 15 minutes.

2.Meanwhile, to a small skillet, set over medium-low heat, add the pumpkin seeds and a pinch of salt. Toast for about 2 minutes, shaking the pan every now and then. When they start to brown, pour them right into a bowl and set aside.

3.When the Instant Pot goes off, do a quick release. Remove the chicken and place on a cutting board. Shred the chicken into bite-sized pieces. Add cilantro and pumpkin seeds to the pot. Use an immersion blender to blend the soup until smooth.

4.Add the hominy and mix well. Set the machine to

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the "saute" function and cook for 5 minutes.

Add the chicken back to the Instant Pot and give it a big stir and adjust the salt to your liking.

Add an additional 2 teaspoons of salt.

5. Divide soup amongst bowls and garnish with crispy chips, slices of avocado, radishes, jalapeño, sliced cabbage and/or diced onion.