

Chicken Posole

Ingredients

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| 1 Onion (peeled and halved) | 1 Jalapeno (halved, remove seeds) |
| 1 lb Tomatillos (peeled, halved) | 4 clv Garlic |
| 1 Cilantro (bunch) | 2 Poblano Chilies (halved, remove seeds) |
| 1 lb Chicken Thighs (boneless, skinless) | 2 Limes |
| 4 c Chicken Broth (drained) | 25 oz Hominy (canned, rinsed and drained) |
| 1 Avocado (sliced) | 3 Radishes (sliced) |
| 1/2 t Ground Black Pepper | 1 t Salt |
| 1 t Dried Oregano | 1 t Chicken Bouillon Powder |

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Instructions

1.Preheat broiler. Cut onion, jalapeno, poblanos, and tomatillos in half. Place cut side down on a sheet pan and spray with cooking spray. Broil until they get just a little roasted and charred about 5 minutes, flip to the other side and do the same.

2.Place the onion, garlic, jalapeno, poblanos, tomatillos, and half the cilantro in a food processor. Pulse until blended.

3.In the Instant Pot, place the chicken, broth, juice of 1 lime, hominy, oregano, salt, pepper, chicken bouillon, and puree. Cover with lid, press Manual button, set on high pressure for 20 minutes, and check valve to make sure it is Sealing. Once timer turns off allow the pressure to naturally release for 20 minutes.

4.Take the chicken out and shred with two forks. Press the Saute button and add the shredded chicken back and let it simmer for another 20 minutes.

5.Season with more salt and pepper, if needed, add leftover chopped cilantro. Serve immediately with radishes, avocado, sour cream, and lime wedges.