

Chicken Chile Verde with Hominy

adapted from *Cooking Light*

serves 4 hungry people

the sauce

- 2 Anaheim chiles
- 1 1/2 pounds tomatillos
- 1/4 cup chopped cilantro
- 1 1/2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 2 cups chicken broth (preferably homemade)

the stew

- 2 tablespoons olive oil, divided
- 1 1/2 cups finely chopped onion
- 1/2 cup chopped carrot
- 1/2 cup chopped celery
- 1/2 cup chopped red bell pepper
- 3 tablespoons all-purpose flour
- 4 teaspoons finely chopped garlic
- 1 pound skinless, boneless chicken thighs, cut into 1 1/2 inch pieces
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1 (29-ounce) can hominy, rinsed and drained

the garnish

- cilantro leaves
- lime wedges

Make the sauce: (This can be done 1 day in advance)

Heat the broiler on high. Remove the husks from the tomatillos and rinse with cool water. Spread tomatillos and peppers on a rimmed baking sheet. Once blackened on one side, flip and blacken on the other side. Watch them closely, the peppers will cook much quicker than the tomatillos.

Once the peppers are done, remove from the oven and place in a covered bowl. Let sit for 10 minutes to cool and steam off their skins. Once they are cool enough to handle, slid off their skins. Remove the stem and seeds. Dice the pepper flesh.

Combine the blackened tomatillos, diced peppers, cilantro, cumin, oregano, and 1 cup broth in a blender. Blend until smooth.

Make the stew:

Heat 2 teaspoons oil in a Dutch oven over medium heat. Add onion, carrot, celery, and bell pepper. Cook for 2 minutes, stirring occasionally. Stir in flour and cook for 2 additional minutes. Add garlic, cook for 30 seconds, then remove onion mixture to a bowl.

Toss chunked chicken with 1/2 teaspoon salt and 1/4 teaspoon pepper. Add 2 teaspoons oil to the pan. Add half the chicken. Cook for 3 minutes or until it is browned on one side. Flip and brown on the other side. Add browned chicken to the onion mixture. Add two more teaspoons of oil to the pan. Brown the rest of the meat as you did the first batch.

Combine the remaining 1 cup broth, tomatillo mixture, onion mixture, and hominy to the pan over medium-high heat. Bring to a boil, then cover and reduce heat to medium-low. Simmer covered for 45 minutes. Stir occasionally. Stir in the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Taste stew and adjust seasoning as necessary

Ladle soup into bowls. Serve with lime wedges and a sprinkling of fresh cilantro leaves.

Note: to save time or make this stew out of season, substitute 2 cups of your favorite green salsa and 1 cup of chicken broth for the tomatillo mixture.

This stew is great the next day. Just reheat and serve.