

# Hominy & Poblano Pepper Pozole

*with Avocado & Crispy Tortilla Strips*

Pozole, with its origins in Aztec cuisine, is a cornerstone of Mexican cooking. The stew traditionally centers on hominy — or softened, puffed kernels of corn. Here, we're also adding a poblano pepper, a variety named for the Mexican state of Puebla, to impart deeper flavor to our pozole. The vegetable broth gets its satisfying thickness from a quick slurry (simply cornstarch combined with water). Completed with garnishes of creamy avocado and crunchy, oven-toasted tortilla strips, this winter dish is sure to hit the spot.



## Ingredients

- 2 Corn Tortillas
- 1<sup>3</sup>/<sub>4</sub> Cups Hominy
- 1 Avocado
- 1 Lime
- 1 Poblano Pepper
- 1 Yellow Onion
- 1 Bunch Lacinato Kale
- 1 Bunch Cilantro

## Knick Knacks

- 2 Tablespoons Tomato Paste
- ¼ Cup Cornstarch
- 3 Tablespoons Pozole Spice Blend  
(Ancho Chile Powder, Ground Cumin, Garlic Powder, Mexican Oregano & Smoked Paprika)

Makes 2 Servings

About 500 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the tortillas; cut in half, then into ¼-inch-wide strips. Peel and small dice the onion. Drain and rinse the hominy. Remove and discard the kale stems; roughly chop the leaves. Thinly slice the cilantro leaves and stems. Quarter the lime. Pit, peel and medium dice the avocado; top with **the juice of 1 lime wedge** to prevent browning. Remove and discard the stem, ribs and seeds of the poblano pepper; small dice. Thoroughly wash your hands and work surface immediately after handling the pepper.

2



## Toast the tortilla strips:

Place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 6 to 8 minutes, or until golden brown and crispy. Remove from the oven and transfer to a paper towel-lined plate; immediately season with salt.

3



## Start the pozole:

While the tortilla strips toast, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion, poblano pepper** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and fragrant.

4



## Make the slurry:

While the vegetables cook, in a bowl, combine the **cornstarch** and **¼ cup of water**; whisk until smooth.

5



## Finish the pozole:

Add the **tomato paste** to the pot of vegetables and cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant. Add the **hominy, kale** and **3 cups water**; season with salt and pepper. Heat to boiling on high. Once boiling, add the **slurry** (whisking just before adding). Reduce the heat to medium and simmer, stirring occasionally, 6 to 8 minutes, or until the liquid is slightly thickened. Turn off the heat. Stir in **the juice of the remaining lime wedges**; season with salt and pepper to taste.

6



## Plate your dish:

Divide the **finished pozole** between 2 bowls. Top with the **toasted tortilla strips** and **avocado**. Garnish with the **cilantro**. Enjoy!