

Ann Lowe's Pozole

- 5 poblano peppers
 - 3 jalapeño peppers
 - 1 large bunch spinach
 - 2 bunch cilantro
 - One large yellow onion, chopped
 - 4 cloves garlic
 - 6 C chicken stock
 - 2 tsp cumin
 - 1 tsp dried oregano
 - 1 large can hominy
 - 1 roasted chicken, meat pulled from the bones (this can be substituted with pulled pork, which is amazing!)
 - 1 bunch radish, thinly sliced
 - ½ head green cabbage, thinly sliced
 - 2 bunches green onions, chopped on the diagonal
 - lots of limes
 - flour tortillas (I cut these into stripes and fried them up myself, SO MUCH better than store bought)
1. Set oven on broiler. Roast 4 poblanos and 2 jalapeños until blackened. Remove from the oven and set in a bowl covered with plastic wrap. Let cool, then peel off skin. Remove seeds and roughly chop.
 2. Bring a large pot of salted water to a boil. Blanch the spinach and one bunch of the cilantro.
 3. In a food processor, puree the roasted peppers and blanched greens, set aside.
 4. In a large pot, sauté chopped onion with olive oil until transparent. Add salt. Add chopped garlic, cook for a few more minutes. Add the remaining poblano and jalapeño, chopped. Add cumin and oregano. Add pulled chicken, hominy, and chicken stock. It should be pretty broth-y so add water or more stock if needed. Bring to a boil, then reduce to a simmer. After 15 minutes, stir in pureed green mixture. Let cook for as long as you have, the longer the better. Salt and pepper to taste.
 5. To serve, have bowls of cabbage, radish, green onions, tortilla strips and limes to pass around.
 6. This is full of flavor but also very light. A great family holiday dish once everyone has gotten tired of the rich creamy foods.

**for CamilleStyles.com*