

Tomatillo Chicken

Ingredients

- 2 pounds tomatillos (puréed)
- 1 Tbsp vegetable oil
- 2 pounds chicken thighs
- Coarse salt and ground pepper
- 2 jalapeños, chopped
- ½ medium white onion, chopped
- 3 garlic cloves, finely chopped
- 1 can (15 oz) hominy, drained
- ¼ cup chopped fresh cilantro

Preparation

1. Brown seasoned chicken and remove from pot
2. Add jalapeños and onion and cook until softened
3. Add garlic and cook slightly then stir in tomatillos and hominy
4. Place chicken in the pot and cover
5. Simmer until chicken is cooked through
6. Garnish with cilantro

