



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

POZOLE VERDE



As the weather and market offerings change, it's time to embrace **soup season**! As author Kate DiCamillo wisely said, "There ain't no point in making soup unless others eat it." Inspired to share the warmth and labor of a big bowl of soup with our farmers' market community, we pooled recipes and bonded over our bowls. PCFMA presents: **Soup-A-Palooza 2025**—a collection of staff soup recipes and the stories behind them

This recipe comes to us from Jason, one of our fantastic regional managers.



01 HR 10 MINS



Serves 8



Featuring

[Oaxax Farm](#)

INGREDIENTS

- 2 pounds boneless skinless chicken thighs
- 1 pound tomatillos, husked and rinsed
- 1 large white onion, roughly chopped
- 3 jalapeño peppers, halved (seeds removed if you don't want it spicy)
- 2 garlic cloves
- 1 tablespoon oregano
- 1 teaspoon kosher salt
- 6 cups chicken broth
- 1 cup cilantro with stems and leaves

- 2 15-ounce cans white hominy, drained and rinsed
- For serving: lime wedges, sliced radishes, thinly sliced shredded cabbage, diced white onions, chopped cilantro, Mexican oregano

METHOD

Add the chicken thighs, tomatillos, onion, jalapeños, garlic, oregano, salt, and broth to a large pot or Dutch oven. Bring to a boil over high heat, reduce heat to low, cover partially, and simmer for 40 minutes until chicken is fall-apart tender.

Transfer the chicken to a cutting board and shred it with a fork. Set aside.

Carefully transfer the cooked tomatillos, onions, jalapeños, and garlic with a slotted spoon to a large blender. Add in 1 cup of the cooking liquid and the cilantro, and blend until completely smooth.

Pour the blended mixture back into the pot and stir in the shredded chicken and hominy. Bring to a simmer over medium-high heat and cook uncovered for 15 minutes. Taste and season with more salt, if necessary.

Serve with toppings such as fresh lime juice, thinly shredded cabbage, sliced radishes, cilantro, diced onions, and Mexican oregano.