

## GUASTELLO'S VILLAGE MARKET

# Pork Posole

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Serves 6 - 8

### Ingredients

Good olive oil

1½ pounds lean, boneless pork loin, ½-inch diced

2 cups chopped yellow onion (2 onions)

⅓ cup small-diced poblano pepper

2 Holland yellow or orange bell peppers, seeded and ¾-inch diced

1 tablespoon minced garlic (3 cloves)

1 teaspoon chili powder

½ teaspoon dried oregano

6 cups good chicken stock, preferably homemade (page 259), simmering

1 (12-ounce) jar medium salsa verde

2 (15-ounce) cans white hominy, rinsed and drained

1 (15.5-ounce) can black beans, rinsed and drained

3 cups yellow corn tortilla chips, plus extra for serving

Kosher salt and freshly ground black pepper

Lime wedges, sliced or diced avocado, sliced scallions, sliced radishes, grated Cheddar, and sour cream, for serving

### Instructions:

Heat 3 tablespoons olive oil in a medium (11-inch) pot or Dutch oven, such as Le Creuset, over medium-high heat. Add the pork and sauté for 5 to 10 minutes, until lightly browned on all sides. Transfer the pork and any liquid to a bowl and set aside. Heat 2 tablespoons oil in the pot, add the onions, and sauté over medium heat for 5 minutes, stirring occasionally. Add the poblano and bell peppers and cook for 5 minutes, stirring occasionally. Add the garlic, chili powder, and oregano and cook for one minute. Return the pork and its juices to the pot.

Add the chicken stock and salsa verde and bring to a simmer. Stir in the hominy, black beans, corn chips, 1 tablespoon salt, and 1½ teaspoons black pepper and simmer, partially covered, for 30 minutes, stirring occasionally. Add 1 teaspoon salt, depending on the saltiness of the chicken stock and the chips.

To serve, ladle the posole into large soup bowls. Garnish with a squeeze of lime and top with avocado, scallions, radishes, tortilla chips, Cheddar, and sour cream. Serve hot.

***Credit: barefootcontessa.com***