

Chicken-Rice Posole with Nopalitos

INGREDIENTS

12 ounces skinless, boneless chicken breast, medium dice
4 tablespoons olive oil
1 medium onion, sliced
8 ounces nopalitos, medium dice (fresh or canned)
2 medium tomatillos, quartered
2 cloves garlic, minced
2 medium tomatoes, large dice
¼ cup Tequila or chicken broth
24 ounces chicken broth, reserve 4 ounces
2 teaspoon crumbled dried oregano
2 teaspoons salt
2 tablespoons chili powder, or to taste -
2 cups hominy, 1 white and 1 yellow, rinsed and drained
1 ounce masa
1 bag of Success® white rice
1 cup cilantro leaves, chopped
juice of 1 lime
½ cup queso fresco
2 corn tortillas, cut into strips, fried
1 cup vegetable oil for tortillas and cilantro
1 ounce chipotle adobo liquid (gravy)
1 cup crema fresca or crème fraiche
¼ cup cilantro oil

DIRECTIONS

1. Heat oil in pan, add chicken and cook for 5 minutes. Add onions, nopalitos, tomatillos, garlic, and tomatoes cook for another 5 minutes. Deglaze with the tequila, add broth, and then bring to a boil. Add oregano, salt, chili powder hominy & rice. Bring to another boil and cook rice for 10 minutes. Remove rice and keep warm. Taste to adjust seasonings. Combine the reserved 4 ounces of stock and masa to make a slurry, pour into the posole slowly allow to simmer for service.
2. While posole is cooking, combine rice, chopped cilantro, lime juice & queso fresco in a bowl. In a separate bowl combine chipotle liquid with crema fresca, correct seasoning with salt as needed place in a squeeze bottle or pastry bag.
3. Cut tortillas into strips, cook in hot oil until crispy place on towel to drain. Fry cilantro leaves in the same oil until they are crisp.
4. Place equal amounts of the posole in 4 bowls; divide equal amounts of rice and place in the center of each bowl, using a mold. Squeeze the chipotle/crema mixture over posole, place the tortillas on top of the rice, pile high and top with the crispy cilantro leaves.
5. For additional effect drizzle cilantro oil over the posole.