

Chicken Chile Verde Posole

1 tablespoon olive oil
2 cloves garlic, peeled and rough-chopped
1 cup rough-chopped onion
1/2 teaspoon dried ground cumin
1/2 teaspoon dried, crushed Mexican oregano
1 pound boneless skinless chicken breast(s)
1 to 2 cups canned hominy, rinsed and drained
1 can black beans, rinsed and drained
2 7-ounce cans Salsa Verde (I used Herdez)
1 to 1/2 cups homemade or low sodium chicken broth
Ground black pepper, to taste
Handful of chopped cilantro leaves
Avocado, lime slices, and additional cilantro, for garnish

Sweat the onions and garlic with the oil in the pressure cooker over medium-high heat, then add the spices. Add the rest of the ingredients, cover with the cooker lid, and bring up to pressure. Cook 5 minutes rocking under pressure, then release naturally. Shred the chicken in the pot with two forks. Serve with garnishes.

Note: If using a Dutch oven, cut the chicken into bite size pieces and brown with the onions and garlic. Then add the rest of ingredients and simmer for 15 to 30 minutes to let the flavors meld.