

# A Sutherland Belle

## Shrimp Pozole Verde

### INGREDIENTS

- 2 pounds uncooked shrimp, tails and shell removed\*
- 6 cups seafood stock
- 1-pound tomatillos, husked and halved
- 1 small white onion, quartered
- 1-2 poblano chiles—cored, seeded, and quartered
- 1-2 jalapeños, seeded and quartered (two will be very spicy)
- 4 large garlic cloves, smashed
- 1 tablespoon [Knorr Granulation Shrimp Bouillon](#) (if using store-bought seafood stock)
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 bay leaf
- 1/2 cup chopped cilantro
- 1 tablespoon fresh oregano
- juice of a lime
- 3 15-ounce cans of hominy, drained
- Finely shredded iceberg lettuce, sliced radishes, diced avocado, sliced jalapenos, sour cream, tortilla chips, and lime wedges for serving.

### INSTRUCTIONS

1. Add tomatillos, onion, poblanos, jalapeños, garlic, [Knorr Granulation Shrimp Bouillon](#), salt, pepper, and bay leaf to a large Dutch oven. Pour in seafood stock (if the stock does not reach the top of the vegetables, add 1/2 of water (up to 1 1/2 cups) until covered. Cover and simmer over very low heat until vegetables are tender, about 25 minutes. Remove bay leaf and discard.
2. In a blender, carefully combine the tomatillo mixture, chopped cilantro, and oregano. Pulse until coarsely chopped, scraping down the side. Add 1 cup of the cooking liquid and puree with the machine on until smooth.
3. Pour the green sauce back into the Dutch Oven with the lime juice. Season with salt and pepper.
4. Add the hominy and shrimp. Bring to a simmer over moderate heat. Cook for 5-6 minutes or until shrimp just begins to turn pink and is cooked through. Serve the pozole in deep bowls with lettuce, radishes, cilantro, tortilla chips, and lime wedges at the table.