

Pollo en Jocón

Ingredients

- 3 lbs chicken thighs
- salt to taste
- 1 Tbsp olive oil
- 2 bunches green onions, roots and tops removed and cut into large pieces
- 1 large green bell pepper, cut into large pieces
- 1 lb tomatillos, peeled and quartered
- 2 slices corn bread, crumbled or a small ball of prepared masa.

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Directions

Put the chicken thighs in a pot, cover with water, sprinkle salt and simmer and simmer for 20 minutes. Meanwhile, heat oil in a medium size saucepan. Add green onions and bell pepper and cook for a couple of minutes. Add tomatillos and cook on low for 20 minutes.

Using an electric blender, blend together the vegetables and about 1 cup of broth from cooking the chicken. Strain. Return mixture to the blender, add the crumbled corn bread or prepared masa and blend again.

Return sauce to the pan. Add chicken and remaining chicken broth and cook on low for fifteen minutes. Taste and season.