

POZOLE VERDE



Warm up your holiday celebration with a taste of traditional Hispanic culture – a rich, soul-satisfying bowl of Pozole Verde. This iconic stew is a favorite for special occasions and festivities throughout Mexico and Latin America.



Ingredients:

- 1 cup Brickman's Mexican-Style Chicken Verde Soup #580148
- 3 oz. Gordon Choice Pulled Rotisserie Chicken #441374
- ½ cup hominy, drained and rinsed #788102
- 2 tomatillos, roasted and blended #748676
- ¼ cup charred poblano peppers, chopped #735880
- 3 – 4 slices red onion #761764
- 3 – 4 thin slices radish #198854
- 2 slices avocado #764532
- Pinch dried oregano #513725
- 1 lime wedge #197963

Instructions:

1. Base Preparation
 - In a saucepan, warm Brickman's Mexican-Style Chicken Verde Soup over medium heat.
 - Stir in hominy, tomatillos, and charred poblanos. Simmer 5 – 7 minutes to meld flavors.
2. Add Protein
 - Fold in the pulled rotisserie chicken and cook until heated through.
3. Garnish & Serve
 - Ladle pozole into a deep bowl.
 - Garnish with sliced radishes, red onion, avocado slices, and a sprinkle of oregano.

Product	Description	Code #	Pack Size
 Brickman's® Mexican Style Chicken Verde Soup	Tender shredded chicken, tomatillos, and green chiles combined in a creamy, zesty broth. Finished with cilantro and lime for bold, Latin-inspired flavor.	580148	2/8 lb.
 Gordon Choice® Pulled Rotisserie Style Chicken	Elevate your menu in seconds with our restaurant-quality Savory Pulled Chicken! This 100% all-natural chicken is slow-cooked to juicy perfection, and kissed with a flavorful, rotisserie-style seasoning blend.	441374	5/2 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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