



READ

Read, Eat, And Drink

Featuring

The Chaos Agent

by

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Jocon de pollo (Green Chicken Stew)

While hiding in Guatemala, Court and Zoya venture out in chapter three for an early lunch. Court has pork tostadas and Zoya opts for jocon de pollo which is one of the country's favorite dishes. It is a traditional stew made of chicken, tomatillos, and other flavorful ingredients.

The classic recipe calls for chicken thighs or breasts boiled in water, and you can certainly do that. However, there are a couple of shortcuts that will speed up the preparation and let you focus on enjoying the meal.

First, I suggest buying a rotisserie chicken from your local grocery store. It is already cooked and easy to shred with a fork or your hands. The second tip is to buy canned tomatillos rather than the raw tomato-like fruit. They taste just as good, and you don't have to mess with removing the papery husks and cooking them. These time-saving tips will allow you to toast the pumpkin and sesame seeds and then grind them into a mixture important for the quality of the dish.

Ingredients:

- One rotisserie chicken
- 2 ½ cups of chicken stock
- 1 tsp of salt
- ¼ cup pumpkin seeds
- ¼ cup sesame seeds
- 2 whole corn tortillas, soaked in water and torn into pieces.
- 16 oz canned tomatillos drained and rinsed.
- ½ cup cilantro
- ½ cup green onions
- ½ jalapeno pepper seeded and chopped
- 1 bag of white rice
- 1 avocado sliced



Instructions:

1. Shred the rotisserie chicken and set aside.
2. Heat a dry skillet over medium heat. Add the pepitas or pumpkin seeds and sesame seeds. Toast the seeds until lightly brown.



3. Grind the seeds using a coffee grinder or food processor until they are a fine powder. This mixture is known as pepitoria.

4. In a food processor, add tomatillos, seed mixture, cilantro, shredded corn tortillas, scallions, and jalapeno. Add one cup of broth and blend until smooth.



5. Combine the green sauce and the shredded chicken in a pot and add ½ cups of chicken stock. Simmer for 20 minutes or until thick.
6. Serve over white rice with slivers of green onion and a sprinkling of toasted seeds. Add avocado wedges. Maybe some green beans on the side.
7. Enjoy!!

