



MILE HIGH MONDAYS

COOKING NIGHT!

with Chef Dana Rodriguez

DON'T RUSH THIS POZOLE, which Executive Chef Dana Rodriguez of Work & Class and Super Mega Bien calls "the perfect comfort food."

The James Beard Award-nominated chef was born on a farm in Chihuahua, Mexico, and initially began her culinary career as a dishwasher at Denver's Hotel Monaco. There, she worked her way up to prep cook and then sous chef, working under Jen Jasinski, Denver's first James Beard Award-winning chef. Chef Dana eventually helped develop the concept that would become Work & Class, an American and Latin American eatery in the trendy River North (RiNo) Art District. She received a James Beard nomination for Best Chef Southwest for her work at Work & Class in both 2015 and 2016. In 2020, she has again been nominated, this time for her second restaurant, Super Mega Bien.

Chef Dana Rodriguez's

GREEN CHILI POZOLE



INGREDIENTS

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|------------------------|--|
| 4 poblano chilis | 1 TBS dry Mexican oregano |
| 4 jalapeños | 1 ½ tsp black pepper |
| 5 tomatillos | 3 TBS salt |
| 1 white onion | 32 oz canned hominy, drained |
| 5 garlic cloves | 3 qts chicken or veggie stock |
| ½ bunch fresh cilantro | 4 cups shredded chicken - <i>rotisserie chicken is great</i> |
| 1 TBS ground cumin | ½ cup canola oil |
| 1 TBS ground coriander | |

Cut onion in half. Slice one half and set the other aside. Remove the stems from the peppers. Grill peppers, onion, garlic and tomatillos for about 10 minutes until nice and charred. Combine cilantro and spices in a food processor or blender. Add the grilled veggies and blend together.

In a large pot, add the oil and the blended green salsa. Add the chicken and stock. Simmer for 1 hour. Add the hominy and simmer for another 30 minutes. ¡Buen provecho!