



# JOCÓN GUATEMALAN CHICKEN

Thanks to Adoni Lopez, *BOWA*



## INGREDIENTS

- 2 1/2 - 3 pounds chicken cut into serving pieces
- 4 cups water
- 2 teaspoons salt
- 1/4 cup pumpkin seeds (pepitas)
- 1/4 cup sesame seeds
- 2 corn tortillas
- 1 cup tomatillos hulled and chopped
- 1 bunch cilantro chopped
- 1 bunch scallions chopped
- 1 - 5 jalapeños or serrano chili pepper chopped
- Coffee grinder or food processor
- Blender

## RECIPE NOTES

Leave the chicken pieces whole if you prefer. If you can't find pumpkin seeds, simply use 1/2 cup of sesame seeds. If finding sesame seeds is a problem, you can substitute a slightly smaller amount of tahini.

Cubed pork can be substituted for the chicken. There is no need to shred the pork, but you may need to simmer it longer for it to become tender. Use any remaining broth to make rice to accompany the meal.



## PREPARATION

1. Chop corn tortillas and soak in water. Drain and set aside.
2. Place the chicken, water and salt into a large pot over medium-high flame. Bring to a boil, reduce heat to medium-low and simmer for 30 minutes to 1 hour.
3. Remove the chicken to a bowl and strain and set aside the broth.
4. Let chicken cool, then remove the meat from the bones and shred it with your fingers. Set aside.
5. Heat a dry skillet over medium flame. Add the pumpkin and sesame seeds and toast, stirring, until lightly browned.
6. Move to a coffee grinder or food processor and grind to a fine powder.
7. Add the sesame and pumpkin seeds, tortillas, tomatillos, cilantro, scallions and chili peppers to a food processor or blender.
8. Add 1 cup of the reserved broth and process until smooth. If using a blender, you may have to do this step in batches.
9. Return the chicken to the pot. Pour over pureed sauce and add 1 to 1 1/2 cups of the remaining broth to give it a sauce-like consistency.
10. Heat over medium-low flame and simmer for an additional 15 to 25 minutes. Adjust seasoning and serve.



## NOTES FROM THE CHEF

This is one of my favorite recipes. Jocón, or pollo en jocón, is a dish popular with the Mayan population of Guatemala.

Chicken is simmered in a tasty sauce tinted a beautiful green by tomatillos and cilantro and thickened with ground sesame and pumpkin seeds and corn tortillas.