

Pozole with Chicken

Ingredients

- 1 teaspoon **vegetable oil**
- 1 cup chopped **onion**
- ½ teaspoon **garlic powder**
- 1 can (10 ounces) **red chile sauce** or 1 can (8 ounces) tomato sauce + 2 to 4 Tablespoons chili powder
- 3 cups low-sodium **chicken broth**
- 1 teaspoon **cumin**
- 1 teaspoon **oregano**
- 1 can (15 ounces) **hominy**, drained and rinsed (1¾ cup)
- 2 cups cooked, shredded **chicken**

Directions

1. Wash hands with soap and water.
2. In a large saucepan on medium heat, sauté onion in oil until it begins to soften, about 5 minutes.
3. Add the garlic powder, chile sauce, broth, cumin, oregano and hominy to the onion and bring to a boil, stirring. Reduce heat and simmer uncovered for 10 minutes. Stir in the chicken and heat through, about 2 minutes.



4. Spoon into bowls and add toppings as desired.
5. Refrigerate leftovers within 2 hours.

Toppings (optional)

Shredded cabbage or lettuce
Sliced radishes
Chopped onion
Lime
Chopped cilantro