## 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

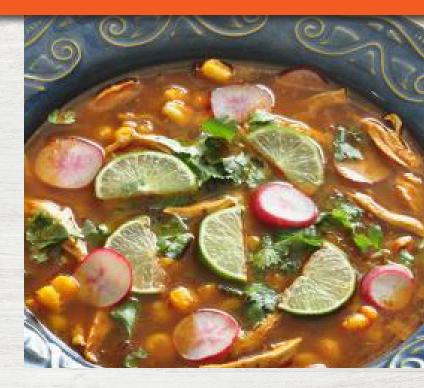
1 teaspoon oregano

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





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