

Pozole with Chicken

Ingredients

- 1 teaspoon **vegetable oil**
- 1 cup chopped **onion**
- 2 cloves **garlic**, minced or 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 (1 ¾ cup)
- 2 cups cooked, shredded **chicken** or pork
- Toppings* (optional)
- Shredded cabbage or lettuce, sliced radishes, chopped onion, lime juice, chopped cilantro, chopped or sliced avocado

Directions

1. Wash hands with soap and water.
2. Rinse or scrub fresh vegetables under running water before preparing.
3. In a large saucepan on medium heat, sauté onion in oil until it begins to soften, about 5 minutes. Add garlic and continue cooking for 1 minute.
4. Add the 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.
5. Spoon into shallow bowls and add toppings as desired.
6. Refrigerate leftovers within 2 hours.

Notes

- A rotisserie chicken makes this recipe quick to fix.
- No red chile sauce? You can also use 1 ¼ cups enchilada sauce.

