

## Easy Pozole Soup

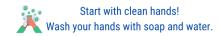
Prep Time: 30 min Cook time: 15 min

Serves 6

## **INGREDIENTS**

- 2 Tbsp oil
- 1 small yellow onion, diced
- 2 Tbsp chili powder
- 2 cups water
- 3 oz. tomato paste
- ½ tsp cumin
- ½ tsp garlic powder
- ¼ tsp cayenne pepper (optional)
- ¾ tsp salt
- 3 cups chicken broth
- 1-12.5 oz. can chicken or 1½ cups shredded chicken
- 4 oz. can chopped green chiles
- 15 oz. can hominy, drained
- 1 fresh lime
- ½ bunch fresh cilantro
- Optional: chopped radish

## **DIRECTIONS**



- Add the oil to a large soup pot and heat over medium heat. Add the diced onion and sauté for 3-5 minutes, or until it is soft. Add chili powder and continue to sauté for two more minutes. Stir continuously to prevent burning.
- 2. Add the water, tomato paste, cumin, garlic powder, cayenne pepper, and salt to the pot. Stir until the tomato paste is dissolved and bring to a simmer.
- 3. Add the chicken broth, shredded chicken, diced chiles, and hominy. Stir to combine and then heat through (about 10 minutes).
- 4. Cut the lime into wedges and roughly chop the cilantro. Top each bowl with chopped cilantro, a wedge of lime to squeeze over top and chopped radish, if using.

**Pozole** is a traditional Mexican soup. **Hominy** is made of dried corn kernels that have been soaked in lye. The lye softens the corn. It also makes it easier to digest the B vitamins in the corn. Hominy can be eaten as whole kernels or ground into masa. Masa is the flour used to make corn tortillas.





