

Slow Cooker Pork Posole

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexico-green-pozole-recipe>

Ingredients:

- 1 1/2 pounds pork boneless, cut into 1 1/2 inch chunks
- 1/2 teaspoon salt
- 1 teaspoon olive oil
- 2 cups reduced sodium chicken broth
- 1 onion large, chopped
- 3 garlic cloves
- 1 chipotle en adobo, minced plus 1 tablespoon adobo sauce, *see note below
- 2 tablespoons chili powder
- 2 teaspoons dried oregano
- 2 teaspoons ground cumin
- 14 ounces chopped tomatoes
- 15 ounces hominy rinsed and drained
- cilantro
- radishes
- romaine
- lime wedges

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 115 milligrams
4. Fat: 15 grams
5. Fiber: 8 grams
6. Protein: 43 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 930 milligrams
9. Sugar: 8 grams

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