

Green Chicken Pozole

Yield: 4 min
Total Time: 100 min

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

Ingredients:

- 10 cups water
- 4 pounds chicken skin removed, cut into 8 pieces
- 1 onion
- 4 garlic cloves
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 bay leaf
- 2 pounds tomatillos about 16 husks removed and rinsed
- 4 serrano peppers stems removed
- 2 garlic cloves
- 1/4 onion
- 4 cups water
- 1/2 bunch cilantro
- 1 lime juice
- 1 teaspoon salt
- 1 teaspoon oregano ground or whole
- 1/2 teaspoon salt more if needed
- 1 bay leaf
- 32 ounces hominy drained and rinsed

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 295 milligrams
4. Fat: 18 grams
5. Fiber: 13 grams
6. Protein: 96 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 3520 milligrams

9. Sugar: 16 grams

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