

Chicken Posole

Yield: 6 min
Total Time: 80 min

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

Ingredients:

- 2 tablespoons olive oil
- 2 yellow onions large, finely chopped
- 2 celery stalks chopped
- 2 serrano chilies cored, seeded and minced
- 2 garlic cloves minced
- 1 chicken about 3 lb., cut into 10 serving pieces
- 4 cups water
- 2 cans hominy each 15 oz., drained and rinsed
- 2 tablespoons chili powder
- 1 teaspoon dried oregano crumbled
- freshly ground pepper
- salt
- 1/4 head green cabbage cored and thinly sliced

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 100 milligrams
4. Fat: 11 grams
5. Fiber: 7 grams
6. Protein: 33 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 590 milligrams
9. Sugar: 5 grams

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