

Slow Cooker Posole (pozole)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-posole-crock-pot-recipe>

Ingredients:

- 31 ounces hominy rinsed and drained
- 16 ounces salsa
- 14 1/2 ounces reduced sodium chicken broth
- 8 ounces chile peppers diced green, undrained
- 1 white onion large, chopped
- 1 tablespoon fresh lime juice
- 1 tablespoon ground cumin
- 4 garlic cloves minced
- 1 teaspoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 3 ancho chili peppers dried
- 12 ounces pork loin cut into bite-sized pieces
- salt to taste
- pepper to taste
- cilantro garnish, optional
- tortilla chips serve with

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 65 milligrams
4. Fat: 22 grams
5. Fiber: 18 grams
6. Protein: 33 grams
7. SaturatedFat: 5 grams
8. Sodium: 1880 milligrams
9. Sugar: 9 grams

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