

# Pozole Rojo

Yield: 9 min

Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-hominy-porridge-recipe>

## Ingredients:

- 4 ounces dried ancho chiles dried guajillo chiles, or a combination of both
- 3 chiles de arbol
- 2 tablespoons avocado oil or vegetable oil, divided
- 2 pounds boneless pork shoulder \*\*, cut into 1.5-inch cubes
- 1 white onion medium, peeled and diced
- 8 cloves garlic peeled and minced
- 8 cups chicken stock
- 45 ounces hominy rinsed and drained
- 2 bay leaves
- 1 tablespoon ground cumin
- 1 tablespoon dried oregano , preferably Mexican oregano
- chopped fresh cilantro optional
- cotija cheese optional
- avocado optional
- fresh lime juice optional
- shredded cabbage optional
- radishes optional

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 70 milligrams
4. Fat: 12 grams
5. Fiber: 8 grams
6. Protein: 34 grams
7. SaturatedFat: 2 grams
8. Sodium: 690 milligrams
9. Sugar: 8 grams

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