

# Pozole Rojo (Mexican Pork and Hominy Soup)

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-pozole-rojo-recipe>

## Ingredients:

- 2 pounds boneless pork loin or shoulder, cut into 1/2" cubes
- 1 teaspoon ground cumin
- 1/2 teaspoon salt each, and ground pepper
- 6 cups water
- 4 cups chicken broth
- 29 ounces corn cooked hominy
- 2 bay leaves
- 1 batch salsa Roja, recipe below
- iceberg lettuce Chopped
- radishes Thinly sliced
- red onions Pickled, recipe below
- avocado slices
- lime wedges
- tortilla or tostadas
- chopped cilantro
- Mexican oregano
- cayenne pepper
- 2 dried guajillo chiles
- 2 chiles dried pasjilla
- 2 tablespoons olive oil
- 1/4 cup minced onion
- 4 cloves garlic minced
- 1 teaspoon dried oregano Mexican, if possible
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 lime
- 1 red onion small, thinly sliced
- 1 cup cider vinegar
- 1 teaspoon salt
- 1 clove garlic
- 1 teaspoon Mexican oregano

## **Nutrition:**

1. Calories: 810 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 145 milligrams
4. Fat: 34 grams
5. Fiber: 13 grams
6. Protein: 63 grams
7. SaturatedFat: 6 grams
8. Sodium: 1530 milligrams
9. Sugar: 11 grams

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