

Pozole Rojo de Pollo (Red Pozole)

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 3 Ancho chilies large dried, stems removed and deseeded
- 3 dried guajillo chilies stems removed and deseeded
- 2 garlic cloves smashed and peeled
- 2 tablespoons extra virgin olive oil divided
- 1/2 yellow onion medium, diced
- 3 garlic cloves minced
- sea salt
- black pepper
- 1 1/4 teaspoons ground cumin
- 1 teaspoon Mexican oregano dried
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon ground cinnamon
- 2 pounds boneless, skinless chicken breasts
- 2 whole bay leaves
- 4 cups chicken stock
- 25 ounces hominy with liquid
- 4 radishes small, thinly sliced
- 3 tablespoons fresh cilantro chopped
- 1 lime large, cut into 8 wedges

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 150 milligrams
4. Fat: 21 grams
5. Fiber: 15 grams
6. Protein: 62 grams

7. SaturatedFat: 3.5 grams
 8. Sodium: 1190 milligrams
 9. Sugar: 10 grams
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