

Red Chicken Pozole

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1 whole chicken cut into serving pieces
- 30 ounces hominy drained and rinsed
- 1 white onion halved
- 4 garlic cloves
- 3 cilantro sprigs
- 1/2 tablespoon salt
- 3 chile peppers dried guajillo
- 3 chile peppers dried pasilla
- 3 garlic cloves
- 1/2 white onion chopped
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 2 tablespoons vegetable oil
- 1/2 head cabbage or lettuce, shredded
- 1 onion Mexican, finely chopped
- 6 radishes finely sliced
- Mexican oregano
- 1 avocado peeled and sliced, optional
- 3 limes cut in wedges
- 6 corn tortillas deep fried, tostada

Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 79 grams
3. Cholesterol: 260 milligrams
4. Fat: 34 grams
5. Fiber: 20 grams
6. Protein: 90 grams
7. SaturatedFat: 7 grams

8. Sodium: 2220 milligrams
 9. Sugar: 10 grams
-

Thank you for visiting our website. Hope you enjoy Red Chicken Pozole above. You can see more 17 mexican red chicken pozole recipe Savor the mouthwatering goodness! to get more great cooking ideas.