

Pozole Rojo {Pork & Hominy Stew}

Yield: 12 min
Total Time: 70 min

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

Ingredients:

- 8 cups broth pork or chicken
- 4 cups pork roast cooked and shredded Boston butt
- 1 teaspoon dried oregano preferably Mexican
- 1 teaspoon ground cumin
- 4 ounces red chiles dried guajillo, or ancho chiles, or a combination of both
- 3 cups hot water boiling-
- 1/2 white onion large, diced
- 3 garlic cloves sliced
- 2 teaspoons salt
- 2 tablespoons canola oil
- 60 ounces white hominy rinsed and drained
- cilantro
- limes
- tostada shells
- radishes
- avocado
- cabbage
- white onion

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 23 grams
3. Fat: 5 grams
4. Fiber: 5 grams
5. Protein: 5 grams
6. Sodium: 1220 milligrams
7. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Pozole Rojo {Pork & Hominy Stew} above. You can see more 17 mexican red chile stew recipe Savor the mouthwatering goodness! to get more great cooking ideas.