

Mexican Posole

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/posole-recipe-mexican-instant-pot>

Ingredients:

- 2 tablespoons olive oil
- 1 1/2 cups hominy dried, or one, 1 28-ounce can of hominy drained and rinsed
- 8 ounces boneless pork loin cut into 1/2-inch cubes, you can use chicken instead
- 1 pound boneless, skinless chicken thighs cut into 1/2-inch cubes
- 1 yellow onion medium, diced
- 2 cloves garlic minced
- 1 tablespoon chili powder mild
- 1 tablespoon Mexican oregano dried
- 1 teaspoon ground cumin
- 7 cups chicken broth

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 110 milligrams
4. Fat: 20 grams
5. Fiber: 4 grams
6. Protein: 46 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 440 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Mexican Posole above. You can see more 18 posole recipe mexican instant pot Unleash your inner chef! to get more great cooking ideas.