

# Simple Posole

Yield: 6 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexico-posole-recipe-with-canned-hominy>

## Ingredients:

- 1 pound tomatillos
- 1 quart chicken broth plus 1 quart water
- 1 chicken meat organic rotisserie, picked from bones and pulled into bite-size pieces, bones and skin reserved separately
- 1 tablespoon oil
- 1 onion medium-large, cut into medium dice
- 2 teaspoons cumin
- 1 teaspoon oregano
- 3 cloves garlic
- 2 jalapenos seeded and diced
- 30 ounces hominy drained
- 1/2 cup chopped fresh cilantro
- 11 ounces tortilla chips
- lime wedges

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 15 milligrams
4. Fat: 18 grams
5. Fiber: 10 grams
6. Protein: 14 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 520 milligrams
9. Sugar: 8 grams

---

Thank you for visiting our website. Hope you enjoy Simple Posole above. You can see more 15 new mexico posole recipe with canned hominy They're simply irresistible! to get more great cooking ideas.