

Instant Pot Pozole Mexican Soup with Hominy

Yield: 9 min
Total Time: 39 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-soup-with-hominy>

Ingredients:

- 6 pounds pork shoulder 5-, cut into large chunks
- 1 bay leaf
- 1 tablespoon salt
- 1 tablespoon garlic minced
- 4 cups water 3-
- 28 ounces red chile sauce 1 can, Las Palmas NOT Enchilada Sauce
- 1 tablespoon red chili powder
- 1 teaspoon cumin
- 29 ounces white hominy 1 can, drained
- diced red onions optional
- Mexican oregano or Cilantro, optional
- radishes Sliced, optional
- lime wedges or lemon, optional
- shredded cabbage optional

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 205 milligrams
4. Fat: 22 grams
5. Fiber: 10 grams
6. Protein: 65 grams
7. SaturatedFat: 6 grams
8. Sodium: 2410 milligrams
9. Sugar: 13 grams

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