

# New Mexico Red Chile Posole

Yield: 4 min  
Total Time: 80 min

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

## Ingredients:

- 1 1/2 pounds posole dried
- 1 jar red chile sauce Fresh
- 2 pounds fresh pork belly cut into 1 1/2 inch cubes
- 2 pounds pork shoulder not too lean, cut in 2-inch chunks
- salt
- pepper
- 2 cloves garlic chopped, approximately 1/4 cup
- 2 cups white onion finely diced

## Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 150 milligrams
4. Fat: 18 grams
5. Fiber: 7 grams
6. Protein: 48 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 730 milligrams
9. Sugar: 7 grams

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