

Turkey Chipotle Posole

1 tablespoon olive oil
1/2 to 1 canned chipotle in adobo sauce (or less), diced fine
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped carrot
1 tablespoon minced garlic
2 teaspoons Ancho or Pasilla chile powder (or other or less)
2 cups cooked and shredded turkey or chicken
4 cups homemade or low sodium turkey or chicken broth
1/2 cup tomato puree
1 corn tortilla, processed fine
1 cup hominy, white or yellow is fine
1/2 cup chopped cilantro
Ground black pepper and salt or Mrs. Dash, to taste
Shredded cabbage, sliced radishes, and lime wedges, for garnish

Open up all those cans and chop/slice/dice all the veggies.

In a Dutch oven or soup pot, heat one tablespoon of oil over medium-high heat. Add the next 6 ingredients (through the chile powder), and cook for 5 to 7 minutes until vegetables are tender.

Add the remaining ingredients except the garnishes, stir to combine, and bring to a simmer. Reduce heat, cover, and simmer for 45 minutes or until ready to eat.

Ladle into bowls, and garnish with fresh sliced cabbage, sliced radishes, and a lime wedge to squeeze into the stew.