

Quick and Easy Posole

2 tablespoons olive oil
3/4 cup chopped onion
1 tablespoon flour
Posole Seasoning Mix (divided, recipe below)
3 ounces tomato paste
1 cup water
4 cups chicken stock (can also use turkey, pork, or beef)
4-ounce can chopped green chiles
15.5-ounce can hominy (gold or white, drained)
2 cups cooked chicken, shredded (can also use turkey, pork, or beef)
1 fresh lime
Fresh cilantro
Crushed tortilla chips, shredded cheese, Mexican sour cream, for garnish (any or all optional)

Posole Seasoning Mix

Hint: Make a double or triple batch to store for future use!

1 tablespoon chili powder
1 tablespoon New Mexico Red Chile powder (or sub with regular chili powder)
1/2 teaspoon cumin
1/2 teaspoon garlic powder
1/8 to 1/4 teaspoon cayenne powder
1/4 teaspoon salt

Finely dice the onion, then add it to a soup pot or Dutch oven along with the oil. Sauté the onion in the oil over medium heat for about 5 minutes, or until tender and transparent. Add the flour and a tablespoon of the seasoning mix and continue to sauté for two minutes more.

Add 1 cup water, tomato paste, and the rest of the seasoning mix to the pot. Whisk the ingredients together until the tomato paste is dissolved. Allow the mixture to come to a simmer, at which point it will thicken.

Finally, add the stock, shredded meat, diced chiles, and hominy. Stir to combine and then heat through for about 10 minutes.

Cut the lime into wedges and roughly chop the cilantro. Top each bowl with chopped cilantro, crumbled tortilla chips and cheese and a wedge of lime to squeeze over top.