

Turkey Pozole

Savannah · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This turkey pozole is a great way to unload those holiday leftovers. An authentic Mexican dish usually prepared with pork pozole is traditionally eaten at New Years. Garnish with crisp tortilla chips, shredded green cabbage, and a squeeze of lime.

Ingredients

- - 3 tablespoons olive oil - 2 medium yellow onions
- cubed - 2 medium fresh poblano chile peppers
- seeded and cut into 1/2 inch strips - 2 cloves garlic
- minced - 1 tablespoon chili powder - 2 tablespoons ground cumin - 2 tablespoons dried oregano - 2 quarts turkey broth - 4 cups cubed cooked turkey - 2 (15 ounce) cans cannellini beans
- drained and rinsed - 2 (15 ounce) cans white hominy
- drained - 1 (4 ounce) can chopped green chile peppers - 1 cup water
- or as needed (Optional) - salt and pepper to taste

Instructions

1. Heat oil in a large Dutch oven over medium heat. Add onions and poblano chiles; cook and stir until soft
2. about 5 minutes. Add garlic; cook and stir until fragrant
3. 1 to 2 minutes. Stir in chile powder
4. cumin
5. and oregano. Add turkey broth
6. turkey
7. cannellini beans
8. hominy
9. chile peppers
10. salt
11. and pepper. Add water just to cover
12. stir to combine
13. and bring to a boil. Reduce the heat to low
14. cover
15. and simmer
16. stirring occasionally
17. until flavors have blended
18. about 1 hour.