



Slow Cooker Turkey Posole

Savannah · 30/09/2024



Prep Time

4 hrs 25 mins

Difficult

Medium

Servings

12

Description

This is my version of a posole dish we used to serve at a Mexican restaurant I worked at. It is requested on a fairly regular basis here at the homestead and never disappoints.

Ingredients

- - ½ cup butter - 2 pounds boneless
- skinless turkey breast
- cut into 1/2-inch pieces - 2 cups chopped onions - ½ tablespoon garlic
- minced - 3 (4 ounce) cans diced green chiles - 2 ½ teaspoons ground cumin - 1 ½ teaspoons dried oregano
- ¼ tablespoon salt - ½ teaspoon cayenne pepper - 2 (25 ounce) containers white hominy
- drained - 2 (14.5 ounce) cans black-eyed peas
- drained - 2 cups chicken broth - ½ cup chopped cilantro

Instructions

1. Melt butter in a large skillet over medium heat. Saute turkey
2. onions
3. and garlic in the butter until turkey is no longer pink
4. 8 to 10 minutes. While turkey is cooking
5. combine chile peppers
6. cumin
7. oregano
8. salt
9. and cayenne in a slow cooker set to Low. Stir in hominy and 1 can black-eyed peas. Mash the other can of black-eyed peas with a fork and stir into the slow cooker along with the chicken broth. Stir in sauteed turkey and onions. Cook on Low until flavors combine
10. about 4 hours. Add cilantro just before serving. Cook's Notes: Substitute chicken if you are not a turkey fan. I add some cornstarch to help thicken it like chili. Adding more mash helps as well.