

Easy Chicken Pozole

Savannah · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

10

Description

This easy chicken pozole recipe is one of many great Mexican Christmas traditions or simply delicious whenever you want to eat something warm and comforting. Garnish with thinly sliced radishes, shredded lettuce, finely chopped onion, chopped cilantro, and lime wedges if you like.

Ingredients

- - 4 tablespoons vegetable oil
- divided - 2 ½ pounds skinless
- boneless chicken breast halves - 1 onion
- chopped - 3 cloves garlic
- minced - 2 ½ quarts chicken broth - 3 cups water - 4 tablespoons chili powder
- or to taste - 2 teaspoons salt
- or to taste - 1 teaspoon crumbled dried oregano - 3 cups white hominy
- rinsed and drained - 10 tostada shells

Instructions

1. Gather the ingredients. Heat 2 tablespoons vegetable oil in a deep skillet over medium-high heat. Add chicken breasts and cook until no longer pink and juices run clear
2. about 20 minutes; remove from skillet
3. drain
4. and cool. When completely cooled
5. shred chicken with a fork. Heat remaining 2 tablespoons vegetable oil in the same skillet over medium-high heat. Add onion and garlic; cook and stir until soft and transparent
6. about 5 minutes. Return shredded chicken to the skillet. Stir in chicken broth
7. water
8. chili powder
9. salt
10. and oregano. Reduce heat to low
11. cover
12. and cook for about 90 minutes. Stir in hominy and cook until tender
13. about 15 minutes more. Taste to adjust seasonings
14. adding more salt and chili powder
15. if desired. Serve in soup bowls with a tostada shell. Garnish as desired.