Posole

TOTAL TIME: 0:30

Serves: 6

Ingredients

- 2 tbsp. olive oil
- 1 medium Sweet onion
- 1 poblano pepper
- 3 clove garlic
- ¾ lb. coarsely shredded barbecue pork
- 2 tsp. dried oregano
- 2 tsp. chili powder
- ½ tsp. ground cumin
- 1¼ c. jarred salsa verde
- 1 qt. unsalted chicken stock
- 1 can hominy
- shredded cabbage
- thinly sliced radishes
- shredded Monterey Jack cheese
- Lime wedges
- Hot sauce
- Cilantro leaves

Directions

1. Sauté onion, pepper, and garlic in hot oil over medium-high heat 6 minutes or until tender and golden.
2. Stir in pork and next 3 ingredients and cook, stirring constantly, 1 minute. Stir in salsa and cook 3 minutes.
3. Stir in stock and hominy. Bring to boil, reduce heat to medium-low, and simmer 15 minutes. Season to taste with salt and pepper. Serve with desired toppings.

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