

POSOLE

This Posole takes no time at all to put together and the result is a fun, fresh, bright, flavorful soup. The soup itself is really simple; the toppings are colorful and exciting and can be adapted to each persons preference which is sure to make everyone happy.

Ingredients.

- 1 medium yellow onion, diced
- 3/4 cup salsa verde, plus more for topping
- 1 28oz can hominy, drained and rinsed
- 1 cup frozen corn, thawed or fresh corn cut from the cob
- 2 quarts (8 cups) chicken broth
- 5 cups shredded chicken
- extra virgin olive oil
- 1 shallot, minced
- 1 avocado, cubed
- 1/2 bunch cilantro, washed and torn
- 4 radishes, thinly sliced
- green onion, thinly sliced
- 1 jalapeño, seeded and minced
- sour cream
- lime wedges
- kosher salt
- freshly ground black pepper*
- tortilla chips

Directions.

Heat 1 tablespoon of olive oil over medium heat, sauté the onion until softened, about 7 minutes. Add in 3/4 cup salsa verde and stir constantly for 5 minutes. Add in the hominy, corn, broth and chicken. Stir it together thoroughly and bring it to a simmer, and cook, uncovered, for 15 minutes. Season to taste with salt and pepper*.

Serve with all the toppings on the side, and a handful of your favorite tortilla chips.

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