



Pozole

8 servings; serving size 8 fl. oz.

Ingredients

2 tsp - Canola oil
2/3 cup - Diced onion
1 tbsp - Minced garlic
1/2 cup - Frozen corn
1 tsp - Chili powder
5 cups - Low sodium chicken stock
1/4 tsp - Dried oregano
1/4 tsp - Kosher salt
26 oz - Diced lean raw pork

For the Garnishes:

1 pound - Finely shredded green cabbage
1/2 cup - Thinly sliced green onions
1/2 cup - Thinly sliced radishes
2 each - Fresh limes cut in 1/8 wedges
1/4 cup - Coarsely chopped cilantro

Method

1. Heat canola oil in pot over medium heat and add lean diced pork and sauté 5 minutes turning to brown on all sides.
2. Add Spanish onion and sauté 2 minutes until soft. Add minced garlic, dried oregano, chili powder and kosher salt and sauté 1 minute.
3. Add corn and broth and bring to a boil. Reduce the heat and simmer 30 minutes occasionally stirring.
4. Assemble:
Ladle 5 fluid ounces of soup into a cup. Garnish each cup with an equal amount of shredded cabbage, chopped cilantro, sliced radish, 1 scallion and 1 each lime wedge.

Serve and Enjoy!