

# Crock Posole



Ladle this posole (poh-SOH-leh), a thick, hearty main-dish soup of chicken, hominy, tomatoes, and herbs into large cups or bowls. Prepared in a slow cooker, it makes enough for a crowd or plenty for leftovers.



Recipe from  
**Better Homes**  
*and Gardens*

**Prep Time:** 20 mins

**Total Time:** 2 hrs 50 mins

**Servings:** 8 to 10 servings

## Ingredients

- 2 14-1/2-ounces cans golden hominy, drained
- 1 4-ounce can chopped green chili peppers, undrained
- 1 medium onion, chopped (1/2 cup)
- 2 cloves garlic, minced
- 1 pound boneless, skinless chicken breasts and/or thighs, cut into 1-inch pieces
- 1 14-1/2 ounce can tomatoes, undrained and cut up
- 2 14-1/2 ounces cans reduced-sodium chicken broth
- 1 teaspoon dried oregano, crushed
- 1/2 teaspoon ground cumin
- 2 tablespoons snipped fresh cilantro
- Fat-free dairy sour cream (optional)

## Directions

Place hominy, chili peppers, onion, garlic, chicken, tomatoes, chicken broth, oregano, and cumin in a 3-1/2, 4-, or 5-quart crockery cooker. Cover and cook on low setting for 5 to 6 hours or on high setting for 2-1/2 to 3 hours. Stir in cilantro. Garnish each serving with fat-free sour cream, if desired. Makes 8 to 10 servings.

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## Pantry Essentials



Pillsbury Crescents