



## Superfast Chicken Posole

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This Mexican-style soup is hearty, comforting, and ready in 20 minutes! (Yield: 4 servings)

## Ingredients:

- 1 Tbsp. olive oil
  - 1 tsp. dried oregano
  - 3/4 tsp. ground cumin
  - 1/2 tsp. chili powder
  - 2 garlic cloves, minced
  - 1 (8 oz.) package prechopped onion and celery mix
  - 4 cans tomatillos, drained and coarsely chopped
  - 2 (14 oz.) cans fat-free, lower-sodium chicken broth
  - 1 (15 oz.) can white hominy, rinsed and drained
  - 2 cups chopped skinless, boneless rotisserie chicken breast
  - 1 Tbsp. fresh lime juice
  - 1/4 tsp. salt
  - 1/4 tsp. black pepper
  - 1/2 ripe peeled avocado, diced (optional)
  - 4 radishes, thinly sliced (optional)
  - Cilantro leaves (optional)
1. Heat olive oil in a large saucepan over medium-high heat. Add oregano and next 4 ingredients (through onion and celery mix); sauté 2 minutes.
  2. Stir in tomatillos; cook 1 minute.
  3. Add broth and hominy; cover and bring to a boil. Uncover and cook 8 minutes. Stir in chicken; cook 1 minute or until heated.
  4. Remove from heat; stir in lime juice, salt, and pepper. Divide evenly among 4 bowls. Top with avocado, radish, and cilantro, if desired.



Recipe from: <https://www.myrecipes.com>



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