



# Chicken Pozole

Jean Trebek's Reliable Recipes  
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This is a perfect one all-in-one meal. It's so delicious, comforting and super easy for family dinners or game day gatherings.

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## Chicken Pozole

### Ingredients

2 Tbsp vegetable oil

1 large yellow onion, diced small

½ tsp kosher salt, plus more to taste

8 garlic cloves, minced

1 7-oz can chipotle peppers in adobo sauce

1 tsp onion powder

1 tsp garlic powder

1 tsp ground cumin

½ tsp ground oregano

2 ½ lb boneless, skinless chicken thighs or breast meat... or mix it up if you wish.

5 cups chicken broth

1 cup frozen corn kernels

2 15-oz cans hominy, rinsed and drained

Freshly squeezed juice of 1 lime (about 2 Tbsp), plus more to taste

**Ideas for toppings:** shredded cabbage, diced avocado, crumbled queso fresco, minced onion, sliced radishes scallions, black olives, cheddar cheese, sour cream, sliced jalepeno pepper and chopped cilantro

### **Directions**

In a 6- to 8-quart heavy pot (that has a lid) on the sauté setting, heat the vegetable oil.

Add the yellow onions. Season with kosher salt, to taste, and cook, stirring often, until the onions are softened and translucent, about 5 minutes.

Add the garlic and cook, stirring continuously, until slightly softened and fragrant, about 1 minute.

Meanwhile, open the can of chipotle peppers and remove the peppers, reserving the adobo sauce.

Mince 2 peppers and add them, along with all of the adobo sauce, to the pot.

Add the onion powder, garlic powder, cumin, and oregano.

Cook, stirring continuously, until fragrant and heated through, about 1 minute.

Stir in the chicken thighs until coated, scraping the bottom of the pan clean.

Add the chicken broth and ½ teaspoon kosher salt.

Place the lid on the pot and cook on high heat for 15 minutes.

Turn the heat off and let it rest for 5 minutes.

Return the pot to the sauté setting.

Using two forks, coarsely shred the chicken in the pot.

Add the corn kernels and hominy, and simmer until warmed through, 3 to 5 minutes.

Add the lime juice, taste, and add more salt or lime juice if desired.

Serve the soup in bowls with the toppings of your choice.

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