

Slow Cooker Chicken Pozole Recipe

- 2.5 pounds of boneless skinless chicken breast
- 4 cups of water
- 1.5 tablespoons Chicken Bouillon
- 2 garlic cloves, minced
- 1 white onion, diced
- 1- 4oz can of green chilies, **do not drain**
- 2- 15 oz cans hominy, drained
- 1 teaspoon chili powder
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon oregano

Optional toppings: limes, oregano, tortilla chips or tostada shells, shredded lettuce, and sliced radishes.

Instructions:

1. Add everything but the chicken to the slow cooker and stir. Then add the chicken to the slow cooker.
2. Set on high for 3.5 - 4 hours on high or 5-6 hours on high.
3. When you are ready to serve it, shred the chicken with 2 forks and add back to the slow cooker.

Serve with lime wedges so you can add lemon juice to the soup, add a pinch of oregano, tortilla chips, and if you like to make it really authentic you can add shredded lettuce and sliced radishes. They also serve it with tostada shells but I think the chips are a little easier.