



CHICKEN TAQUITO POSOLE



Hearty posole made with hominy, onion, green chiles, garlic, chicken broth and seasonings, topped with **Shredded Chicken Taquitos**, cabbage, and radishes. Yield: 4 Servings

Ingredients:

12 Each	Shredded Chicken Taquitos [#6590065], Prepared According to Package Directions	1 Tbsp.	Tomato Paste
2 Tbsp.	Vegetable Oil	1 Quart	Chicken Broth
½ Cup	Onion, Diced	½ lb.	Chicken, Prepared & Shredded
1 Tbsp.	Garlic, Minced	1-4 Oz. Can	Green Chiles, Diced
3 Tbsp.	Taco Seasoning	1-15 Oz. Can	White Hominy, Drained
		To Taste	Salt & Black Pepper
		To Serve	Shredded Cabbage, Sliced Radish & Lime Wedges

Directions:

1. In a large saucepot, heat up the vegetable oil on medium heat.
2. Add in the onion, garlic and taco seasoning, then cook for 2-3 minutes, or until the onion is translucent.
3. Stir in the tomato paste, then continue cooking for another minute.
4. Add in the chicken broth, chicken breast, green chilies, hominy, salt and black pepper, then simmer for 12-15 minutes, or until it has slightly reduced to make the posole.
5. Pour the posole into serving bowls and top with the **Shredded Chicken Taquitos**, cabbage, radishes and a lime wedge.

