

Pork Pozole (Gluten Free*)



Classic Latin soup made easy with MINOR'S® Red Chile Adobo Flavor Concentrate.

Yield	1-1/4 gal. (20/8oz servings)
Serves	20
Preparation time	7 minutes
Cooking time	30 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	gal			Water	
29	oz	4	cups	Hominy, canned, white	drained, rinsed
1	lb			Pork	pulled or Carnitas, precooked
5.75	oz	1	cup	Onions	small dice
6.25	oz	3/4	cup	Minor's® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US	
4.5	oz	7	tbsp	Minor's® Gluten Free Chicken Base made with Natural Ingredients (6x1lb)	

Preparation Steps

1. In a soup pot, combine the water, hominy, pork, onions, Red Chile Adobo Flavor Concentrate and Chicken Base. Bring to a simmer. Simmer over medium heat for 20-30 minutes.

Chef's tip

Garnish with shredded cabbage, tortilla chips, onions, scallions, oregano, lime, avocado, jalapeno, and cilantro. This recipe can also be made with MINOR'S® Pork Base.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	93.2
Energy (KJ)	404.6
Protein (g)	6.2
Carbohydrate, total (g)	8.5
Fats, total (g)	3.6
Sugars, total (g)	1.8
Fats, saturated (g)	1.4
Fiber, total dietary (g)	1.5
Sodium (mg)	803.5
Calcium (mg)	16.1
Cholesterol (mg)	16.2
Iron (mg)	0.7
Fats, monounsaturated (g)	0.9
Fats, polyunsaturated (g)	0.8
Vitamin A (µg_RAE)	82.3
Vitamin C (mg)	1.2
Vitamin D (µg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

