
Slow-Cooker Chicken Posole

15-ounce can yellow or
white hominy, drained

14.5-ounce can Mexican-
style diced tomatoes

10-ounce can mild green
enchilada sauce

2 carrots, diced

1 medium onion, chopped

3 garlic cloves, minced

2 teaspoons cumin

5 chicken thighs, skin
removed

Cilantro, chopped (op-
tional)

Lime wedges (optional)

Tortilla chips (optional)

1. Combine hominy, tomatoes, enchilada sauce, carrots, onion, garlic and cumin in a 4-quart slow cooker. Add chicken, and stir to combine. Cover and cook on high for 3 to 3 1/2 hours until chicken is cooked through and vegetables are tender.

2. Skim and discard any fat from the surface. Remove chicken; pull meat off bones and tear into large shreds. Stir back into slow cooker mixture.

3. Stir in cilantro, if using. Serve with lime wedges and tortilla chips.

— Vicki Campanella,
"Reflections II, a Gilroy Assistance League Cookbook"
