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## **Pozole (serves 4) Mexican Chicken Soup with Hominy Corn**

16 oz. Hominy corn, canned  
1 onion, chopped  
1/2 chicken  
2 quarts water  
1 tsp. dried oregano leaves  
3 green scallions, chopped  
2 tbsp. salt

For Garnish  
Fresh tomato, chopped  
Fresh jalapeño, chopped  
Fresh onion, chopped  
1 Hass avocado, sliced

Boil chicken in water with half of  
chopped onion until tender with  
2 tbsp. of salt. Set chicken aside.  
Remove from bones and shred meat.

Sauté rest of onions until soft and add  
hominy corn. Season with salt, ground  
black pepper, and oregano to taste.  
Add scallion and shredded chicken.

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