Turkey Posole

Ingredients:
- 1 Tbs. olive oil
- 1 cup onion, chopped
- 1 medium red pepper, cut into 1/2 inch strips
- 4 jalapeno chilies, seeded, minced
- 3 cloves garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/8 teaspoon cayenne pepper
- 30 ounce can hominy (posole), rinsed and drained
- 14.5 ounce can low sodium, low-fat chicken broth
- 2 cups cooked turkey meat
- 1 cup loosely packed, fresh cilantro leaves, chopped
- 2 tablespoon lime juice

Directions:
1. In a 5 quart Dutch oven or sauce pot, heat oil over medium heat until hot. Add onion and red pepper; cook until vegetables are tender, about 10 minutes.
2. Add jalapeno and garlic, and cook 1 minute longer. Add chili powder, cumin, coriander, and cayenne pepper; cook 30 seconds, stirring constantly.
3. Add hominy (posole), chicken broth and cooked turkey to mixture; heat to boiling over high heat. Reduce heat to low; cover and simmer 5 minutes to blend flavors and heat through.
4. Remove Dutch oven from heat; stir in cilantro and lime juice.

Yields about 8 servings

Source: Recipe modified by staff at CUCE-Cortland County from a recipe found at www.goodhousekeeping.com/recipes