



Vegan Green Chile Pozole

Yield: Makes 4-6 Servings

Total Time: 15-20 minutes

Ingredients:

- Tomatillo Serrano Chile Sauce
- 1 Can of Pozole (Hominy)
- 1 White Onion
- 1 Bunch of Radishes Sliced
- Head of White Cabbage
- 6 Limes
- Oregano
- Red Pepper Flakes/Crushed

Equipment Needed:

- Cutting Board
- Fine Colander
- Knife
- Boiling Pot for Tomatillo Serrano Chile Sauce
- Spoon
- Side Dishes
- Glass bowl

Prep:

- Get the knife and cutting board and finely dice your onion and set aside
- Rinse the radishes and slice into thin pieces and set aside
- Rinse the white cabbage and shred into thin pieces and set aside
- Slice 6 limes in half and set aside
- Open the can of hominy and pour over a fine colander and rinse the hominy with cold water to remove the canning liquid and then set aside

Directions:

- Get the Tomatillo Serrano Chile sauce and pour into a boiling pot
- Place the boiling pot on the stove and turn the gas/electric knob to a low setting and simmer until hot
- Get the drained and rinsed hominy and pour into the Tomatillo Serrano Chile Sauce pot
- Once the Tomatillo Serrano Chile sauce and hominy is mixed and hot, pour it into 4-6 glass bowls and set aside
- Then get a few small plates or a large side plate and put 1 sliced lime, a small handful of onion, a small handful of sliced radishes, a small handful of shredded cabbage, a small handful of oregano, a small handful of red pepper flakes/crushed red pepper
- Then serve alongside your bowl of Green Chile Pozole