

## New Mexican Posole



This warm and hearty dish is a staple around the holidays in New Mexico.

Posole is usually served with red chile and/or warm tortillas.

This recipe serves 10-12 people (perfect for a large holiday crowd, or for saving/freezing leftovers).

2 lbs Posole (uncooked hominy)\*

64 oz Vegetable Broth

1-2 tsp Veg Bouillon (optional)\*\*

1 onion, chopped

1 Tbsp minced garlic

1 tsp onion powder

2 bay leaves

1 package vegan chik'n\*\*\*

Additional salt to taste (optional)

\*Bueno brand is preferred, but any brand will work

\*\*Better than Bouillon brand works great as well as Edward & Sons Not-Beef and/or Not-Chicken bouillon cubes. Adjust to taste.

\*\*\*Morningstar brand value pack chik'n strips work great. Seitan or jackfruit can also be used.

1. In a colander, rinse the hominy under warm water. If hominy is frozen you do not need to defrost, just rinse so the pieces are not stuck together.
2. Add rinsed hominy, vegetable broth, bouillon, onion, and spices into crock pot. Cook on low for 8 hours, or until done. Check posole every couple of hours and add water as needed. Posole is done when the hominy is opened up and tender.
3. Heat vegan chik'n in a skillet with a little bit of oil (according to package instructions). You may choose to break chik'n pieces apart into smaller chunks.
4. Add chik'n to posole and mix well.
5. Enjoy!