

Vegetarian Chili Verde – Sue and Ted Farrand

*(Makes 6 servings)*

2 T extra virgin olive oil  
2 large fresh poblano chiles, seeded; 1 diced, 1 cut into 4 strips  
1 sweet potato (8 oz.) peeled and cut into 1/2-inch cubes  
1 potato (8 oz.) peeled and cut into 1/2-inch cubes  
1 cup chopped onion  
4 large tomatillos (8 to 9 oz. total) husked, rinsed, cored, and chopped  
4 large garlic cloves, minced  
1 T. all-purpose flour  
2 T. dried oregano  
2 tsp. ground cumin  
1 tsp. kosher salt  
½ tsp. freshly ground black pepper  
2 cans (15 oz. each) hominy with juices  
1 cup vegetable broth  
1 can (7 oz.) diced mild green chiles

1. In a heavy large pot, heat the oil over medium heat. Add the poblanos, sweet potato, potato, onion, tomatillos and garlic. Cover and cook, stirring often, until the onion is tender, about 8 minutes.
2. Mix in the flour, oregano, cumin, salt and pepper. Add the hominy with juices and the broth, and bring to a simmer.
3. Spoon the diced green chiles into a food processor or blender. Using tongs, transfer the 4 strips of poblano chile from the pot to the processor. Blend the chiles until just smooth and add to the pot.
4. Cover and simmer over low heat for 20 minutes. Uncover and simmer, stirring often, until the potatoes are tender and the chili is thickened, 10 to 15 minutes longer. Season to taste with more salt and pepper.

Note: This recipe works for non-vegetarians, too. Just add cubed cooked pork or shredded chicken at the end. You can also switch out the broth for chicken stock.