



Hominy Casserole

Ingredients

- 2 teaspoons olive oil
- 1 onion, chopped (about 1¼ cups)
- 2 cloves garlic, minced
- 1 14-ounce can fire-roasted crushed tomatoes (or fire-roasted diced tomatoes, pureed OR about 14 oz. salsa of your choice)
- 2 tablespoons canned diced green chiles or 1 fresh jalapeno
- 1 29-ounce can white or yellow hominy, drained and rinsed (about 3 cups after draining)
- ⅓ cup pepitas, toasted and finely ground (plus extra whole toasted seeds for garnish)
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon chili powder
- ¼ teaspoon ground black pepper
- ¾ cup shredded sharp cheddar cheese (about 2 ounces)
- Optional sour cream for garnish

Instructions

1. Preheat oven to 350 degrees.
2. Heat olive oil in large skillet over medium heat. Add onions and cook for 3 to 6 minutes or until softened. Add garlic and cook for 30 seconds, being careful not to burn it.
3. Add tomatoes, chiles, hominy, pumpkin seeds, cumin, salt, chili powder and black pepper. Cook for 3 to 5 minutes or until bubbling.
4. Remove skillet from heat and pour mixture into a 9-inch deep dish pie plate or similar-sized casserole dish. Sprinkle with cheese.
5. Bake uncovered for 20 to 25 minutes or until cheese is melted and casserole is bubbling.
6. Garnish with whole toasted pumpkin seeds and serve warm with optional sour cream if desired.

Recipe notes:

I toasted my pepitas in a small cast iron skillet over low heat for about 6 minutes, or until they were golden brown and done popping. And I used a spice grinder (a designated coffee grinder) to grind them up, but you can use a chopper.

SERVES 4