

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 fireroasted 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)
- <sup>1</sup>/<sub>3</sub> cup pepitas, toasted and finely ground (plus extra whole toasted seeds for garnish)
- 1/2 teaspoon ground cumin
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- <sup>1</sup>/<sub>2</sub> teaspoon chili powder
- ¼ teaspoon ground black pepper
- <sup>3</sup>/<sub>4</sub> cup shredded sharp cheddar cheese (about 2 ounces)
- Optional sour cream for garnish

## Instructions

- 1. Preheat oven to 350 degrees.
- 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