



Ancho Pork and Hominy Stew

MyPlate2Yours - Lynn Dugan

Ingredients

2 tablespoons ancho chile powder
2 teaspoons dried oregano
1 1/2 teaspoons smoked paprika
1 teaspoon ground cumin
1/2 teaspoon salt
1 1/2 pound pork tenderloin, trimmed and cut into 1/2 inch pieces
2 tablespoons olive oil, divided
1 large onion, diced
1 green bell pepper, diced
1 red bell pepper, diced
1 tablespoon minced garlic
2 1/2 cups chicken stock
128 ounce can hominy, drained
15 ounce can fire roasted diced tomatoes
Chopped cilantro, for garnish
Shredded Mexican cheese, as desired

Directions

Combine chile powder, oregano, paprika, cumin and salt in a bowl. Set 1 1/2 teaspoons aside. Toss pork pieces into spice mix. Coat evenly. Heat 1 tablespoon oil in heavy saucepan or Dutch oven over medium high heat. Add pork and cook 5 minutes, stirring frequently, until the meat is browned and fragrant. Remove pork from pan. Add remaining olive oil. Add onion, bell pepper, and garlic. Sauté 5 minutes until tender. Return pork to pan. Add broth, hominy, tomatoes and reserved spices. Bring to a boil, reduce heat and partially cover to simmer for 25 minutes. Serve with cheese, if desired, and garnish with cilantro. Enjoy!

Adapted from www.CookingLight.com

