

# Easy Vegan Mexican Posole

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexico-pork-green-chili-recipe-hominy>

## Ingredients:

- 1 cup yellow onions fine dice
- 2 tablespoons minced garlic
- 1 cup mild enchilada sauce
- 1 green chilies – [ 4 oz. can ] mild
- 1 cup vegetable broth
- 1 1/2 cups water or broth
- 1 teaspoon lime juice
- 1/4 teaspoon baking soda
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 tablespoons minced onions dried
- 3/4 teaspoon cumin
- 1/2 teaspoon smoked paprika
- 1 teaspoon chili powder
- 1 teaspoon Mexican oregano
- 1/2 teaspoon sea salt +/- \*
- 1 bay leaf
- 1 hominy – [ 15 oz. can ], drained and rinsed
- 1 pinto beans – [ 15 oz. can ], drained and rinsed \*
- 1 black beans – [ 15 oz. can ], drained and rinsed \*
- fresh chopped cilantro
- lime wedges
- radishes Sliced
- avocados Sliced
- tortilla chips

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 31 grams

3. Fat: 4 grams
  4. Fiber: 8 grams
  5. Protein: 6 grams
  6. Sodium: 1330 milligrams
  7. Sugar: 8 grams
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