



## Vegan Posole

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Author: Chuck Underwood Prep Time: 90 min Cook Time: 45 min

Total Time: 2 hours 15 minutes Yield: 6-8 servings  Category: Soup, Stew

Method: Stovetop Cuisine: Mexican Diet: Vegan

### Description

This Vegan Posole is a traditional New Mexican stew made of white hominy simmered in a rich, red chile sauce, perfect for the holidays.

### Ingredients

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4 oz (1/2 bag) Butler soy curls  
8 cups water (divided)  
1/2 white onion, diced  
5-6 green onions, diced  
1 Yukon gold potato, diced (about 8 oz)  
2.5 oz bag dried, red chile peppers, about 10-12 chiles (New Mexican or Guajillo)  
4 cloves garlic, minced  
2 teaspoons ground cumin  
1/2 teaspoon black pepper  
1/2 teaspoon salt  
30 oz can white hominy (*maiz blanco*)  
3 teaspoons Mexican oregano  
1/2 teaspoon garlic powder  
2 bay leaves  
32 oz (4 cups) low-sodium vegetable broth  
Garnish with any of the following: cabbage, radish, cilantro, and lime (optional)

### Instructions

- 1 Bring soy curls and 4 cups of water to a boil. Simmer for 4 minutes.
- 2 Strain, press, and dry the soy curls to remove as much moisture as you can, then add to a hot skillet.
- 3 Gently fry the soy curls for about 5 minutes until they begin to brown. Set aside.
- 4 Dice the onions, green onions, and potatoes, and mince the garlic. Set aside.
- 5 Clean chiles by removing stems, heads, membranes, and seeds
- 6 Add chiles to 4 cups boiling water and simmer for 4-5 minutes or until softened
- 7 Reserving 1.5 cups of the chile water, transfer just the chiles to a blender.
- 8 To the blender, add the 1.5 cups of chile water, garlic, cumin, pepper, and salt, and blend until smooth
- 9 Add chile sauce to a large pot or dutch oven and cook for 5 minutes, stirring often
- 10 Add drained and rinsed hominy, onions, green onions, potato, oregano, garlic powder, bay leaves, and veg broth. Mix well.
- 11 Simmer for 30 minutes.

<sup>12</sup> Add the cooked soy curls and simmer for an additional 15-20 minutes.

<sup>13</sup> Add garnishes if desired and serve.

**Find it online:** <https://www.brandnewvegan.com/recipes/mexican-food/vegan-posole>

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