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▶▶▶▶ January 2013 ◀◀◀◀

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Southwestern Calico Corn

Prep Time: 25 mins

Total Time: 25 mins

Ingredients

- ❖ 1 tablespoon oil, canola
- ❖ 1 whole pepper(s), poblano chile, diced
- ❖ 1 small pepper(s), red, bell, diced
- ❖ 2 cup(s) corn, fresh corn kernels
- ❖ 1 teaspoon chili powder
- ❖ 1/2 teaspoon cumin, ground
- ❖ 1/4 teaspoon salt
- ❖ 14 ounce(s) hominy, rinsed

Preparation

- a. Heat oil in a large nonstick skillet over medium-high heat.
- b. Add poblano pepper, bell pepper and corn, and cook, stirring occasionally, until just tender, 3 to 5 minutes.
- c. Stir in chili powder, cumin and salt; cook for 30 seconds more.
- d. Add hominy and cook, stirring, until heated through, about 2 minutes more.

