

Green Chile Hominy Casserole with Chorizo

by Homesick Texan

2 poblano chiles
1 teaspoon vegetable oil
1/2 pound Mexican chorizo, removed from casing and crumbled
1/2 medium yellow onion, diced
2 jalapeños, seeds and stems removed, diced
4 cloves garlic, minced
2 15-ounce cans of hominy, drained
8 ounces sour cream
1/2 teaspoon cumin
1/4 teaspoon cayenne
1/2 cup cilantro, chopped
2 teaspoons lime juice
2 cups shredded cheddar cheese
Salt and black pepper to taste

Roast the poblano chiles under the broiler until blackened, about 5 minutes per side. Place chiles in a paper sack or plastic food-storage bag, close it tight and let the chile steam for 20 minutes. Take the chile out of the bag and rub off the skin. Remove stem and seeds and cut dice chiles.

Preheat the oven to 350.

On medium-low heat, heat the vegetable oil and then cook the crumbled chorizo while occasionally stirring in a 10-inch cast-iron skillet until brown, about 8-10 minutes. With a slotted spatula, remove the chorizo and drain any excess grease from the skillet, leaving 1 teaspoon. Add to the skillet the diced onions and jalapeños while occasionally stirring, cook on medium-low heat until onions are translucent, about 5 minutes. Add the garlic and cook for 30 more seconds.

Remove the skillet from the heat and add the diced poblano chile, chorizo, hominy, sour cream, cumin, cayenne, cilantro, lime juice and half of the cheddar cheese. Stir until well combined, taste and add salt and black pepper and adjust seasonings. Top with remaining the cheddar cheese and bake uncovered for 30 minutes or until brown and bubbling.

(Servings: 4-6, Prep time: 1 hr., Cook time: 30 min., Difficulty: Easy)