

## VEGAN POZOLE

### INGREDIENTS

- 1 Can of White Hominy
- 2 Tsp of Dry Oregano
- 1 Diced Onion
- 4 California Chile Pods
- 1 Lime
- 1 Chopped Bunch of Cilantro
- 1/2 Head of Shredded Cabbage
- 1 Package of Tostadas
- Salt (to taste)
- 1 Can of Jackfruit (rinsed, seeds removed and shredded)
- 2 Tsp Vegan "Chic'n" Seasoning
- 2 Garlic Cloves
- 8 Cups of Water

### DIRECTIONS

1. Boil Chile's without seeds until tender, once tender remove from stove and drain water
2. Place Chiles in blender along with 2 cloves of garlic, oregano, half of the onion. Set aside
3. Place 2 diced cloves of garlic and other half of onion in pot along with water and boil for 15 minutes
4. Add hominy to water and boil for one hour
5. Add salsa mixture, making sure to strain it, let boil for 10 minutes
6. Add jackfruit and boil for 30 minutes
7. Time to Enjoy! Can be topped with avocados, cabbage, Pico de Gallo, tortilla strips, vegan shredded cheese, and radishes