



Black Bean and Hominy Enchiladas

Look for hominy (also known as *posole* or *pozole*) in the Mexican foods section of your supermarket, or visit your local Latin American grocery. This recipe makes 24 enchiladas, enough for a party or leftovers for lunch.

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| 2 Tbs. canola oil | 1 15-oz. can hominy, drained |
| 1 small onion, chopped | 1 cup cooked rice |
| 1 small red bell pepper, chopped | 1 tsp. salt |
| 2 cloves garlic, minced or pressed | 1 tsp. chili powder |
| 1 cup frozen corn | 1 tsp. cumin |
| 1 small zucchini, cut into matchsticks | 1 tsp. dried oregano |
| 1 4-oz. can diced green chilies | Freshly ground pepper to taste |
| 1 15-oz. can black beans, drained | |
- 2 dozen fresh corn tortillas
3 15-oz. cans green or red enchilada sauce
Salsa
Vegan sour cream for topping (we used the Tofutti brand)
Vegan cheese for topping (optional)

1. Preheat oven to 350°. Grease two 9" x 13" baking dishes (or equivalent) and set aside. Heat the canola oil in a large saucepan. Sauté the onion, bell pepper, and garlic for about 5 minutes. Add the next 11 ingredients (corn through freshly ground pepper) and cook until heated through.

2. Empty two cans of enchilada sauce in a large bowl. Dip each corn tortilla in the sauce. Lay on a flat surface, and place about 1/3 cup of the bean/hominy mixture down the center. Roll up and place in the baking dish. Repeat until all tortillas are used (or you run out of filling). Spoon any remaining enchilada sauce over the tortillas, as well as the contents of the third can.

3. Cover pans with foil and bake for 45 minutes. Uncover and top with vegan cheese if using. Bake for an additional 10 minutes or until enchiladas are browned. Top with salsa and vegan sour cream. Serve with a salad or Spanish rice.