

## **Hominy and Sweet Potato Soup**

Recipe 44 of 365

This quick, simple soup is (gasp!) totally vegetarian, but feel free to make it with chicken stock, adding leftover chopped chicken, pulled pork, or cooked, crumbled bacon to the top. Any potato variety should work well here, too.

TIME: 30 minutes

MAKES: 4 servings

1 tablespoon olive oil  
1 large onion, chopped  
Salt and freshly ground pepper  
2 large garlic cloves, finely chopped  
1 (7-ounce) can diced green chilies (I used fire-roasted)  
1 pound sweet potatoes, peeled and diced  
1 (29-ounce) can Mexican-style hominy, drained  
1 (15-ounce) can tomato sauce  
3 cups vegetable broth or stock  
2 tablespoons chopped fresh cilantro (optional)  
Sour cream, goat cheese, or queso fresco, for garnish

Heat a soup pot over medium heat. When hot, add the oil, then the onions, season with salt and pepper, and cook, stirring occasionally, until the onions are soft, about 5 minutes. Add the garlic and the chilies, and cook a few more minutes, stirring. Add the sweet potatoes, hominy, tomato sauce, and broth, and stir to combine. Season again with salt and pepper, and simmer the soup, stirring occasionally, for about 15 minutes, or until the sweet potatoes are cooked through. Stir in the cilantro, if using.

Serve the soup hot, with plenty of sour cream and/or cheese.