

Butternut Squash Posole

4 servings

Ingredients

- 2 tablespoons vegetable oil
- 1 tablespoon chili powder
- 1 small butternut squash, peeled, seeded and cut into 3/4-inch cubes (about 4 cups)
- 1 poblano chili pepper, seeded and chopped
- 1 teaspoon dried oregano, plus more for sprinkling
- 1 teaspoon ground cumin
- 2 cloves garlic, finely chopped
- 1 15-ounce can no-salt-added tomato puree
- 2 15-ounce cans hominy, drained and rinsed
- 1 avocado, diced
- Kosher salt
- Tortilla chips, for serving (optional)
- Fresh salsa, for topping (optional)

Directions

1. Heat the vegetable oil in a large Dutch oven or heavy-bottomed pot over medium-high heat.
2. Stir in the chili powder.
3. Add the squash, poblano, oregano, cumin, garlic and 1/2 teaspoon salt and cook, stirring frequently, until the poblano softens slightly, about 5 minutes.
4. Add 5 cups water, the tomato puree and 1/2 teaspoon salt; cover and bring to a simmer.
5. Uncover and cook until the squash is tender, about 15 minutes, adding the hominy during the last 2 minutes of cooking.
6. Season the posole with salt and divide among bowls.
7. Top with the avocado & salsa, and sprinkle with oregano.
8. Serve with chips.