

Flavor-Bomb Vegan Snacking Hominy Recipe

Ingredients

- 1 15 oz. can hominy, or 1.5-2 cups of rehydrated hominy
- 2-3 tbsp. vegan butter
- ½ tsp. red pepper flakes
- 2 tsp. sugar
- ½ tsp. salt
- 1 lime, juiced
- ¼ cup cilantro, finely diced
- 1 scallion, chopped

Steps

1. Drain your hominy, and place on a clean towel to pat dry. Set aside.
2. Melt butter in a large skillet- start with 2 tablespoons, but if you notice the hominy sticking at any point add in the third. Add the hominy, red pepper flakes, sugar and salt, and cook, stirring occasionally, for several minutes until the hominy starts to become golden. If your hominy is popping a lot, turn the heat down a little. You want it to be as high as it can, as long as the corn is not literally jumping out of your pan.
3. Once your hominy has a little golden color to it, add the juice of the lime to the pan. Continue to simmer until there is minimal liquid in the bottom of your skillet. Turn off the heat, and add the scallions and cilantro. Mix well to lightly wilt the herbs, before serving warm

