



- 2 tbsp chili powder
- 2 tsp dried oregano
- 1 ½ tsp paprika
- 1 tsp ground cumin
- ½ tsp salt
- 1 ½ lbs pork tenderloin trimmed or chicken breast, cut into ½ inch pieces
- 1 tbsp olive oil, divided
- 2 cups chopped onion
- 1 large red bell pepper, chopped
- 1 tbsp minced garlic
- 2 ½ cups chicken broth
- 2 15 oz cans hominy
- 1 14.5oz can fire-roasted diced tomatoes, undrained
- 8 oz washed and chopped mustard or collard greens

1. Combine chili powder, oregano, paprika, cumin and salt in large bowl. Set 1 ½ tsp mixture aside. Add meat to remaining spice mixture and combine until all meat seasoned.
2. Heat 2 tsp oil over medium-high heat in a large Dutch oven or pot. Add meat to pan and cook until browned, stirring occasionally, approx. 5 minutes.
3. Remove meat from pan and set aside.
4. Add remaining oil to pot along with onion, bell pepper and garlic. Sauté until tender, about 5 min.
5. Return meat to pan. Add remaining spice mixture, hominy and tomatoes. Bring to a boil and cover.
6. Turn heat down to low and allow stew to simmer 15 minutes. Add greens and cook 7-10 more minutes until greens wilted.

