

### Ingredients

2 cups Vegetable Stock	1/2oz chopped Cilantro
1 clove Garlic	1/2 tsp Chipotle
1/4 tsp Oregano	7oz Avocado Oil
1/2 tsp Kosher Salt	14oz Hominy
6.4oz cut Tomatillo	14oz Pinto Beans
1.5oz chopped Brown or Yellow Onion	3.5oz Sour Cream
3.2oz cut Pasilla Chili	3.5oz Tortilla Chips
1/2 tsp cut Jalapeno	

### Directions

1. Add the vegetable stock, garlic, oregano, kosher salt, tomatillo, brown or yellow onion, pasilla chili, jalapeño, cilantro and chipotle to a blender.
2. Pulse on high until all ingredients are a smooth puree.
3. Take a sauté pan over high heat and add the avocado oil immediately. When the oil shows an ever so slight amount of smoke rising, add both the hominy and pinto beans carefully and stir until hot.  
\*If you do not have access to a sauté pan and stove top, you could heat the ingredients in a microwave, however only use half the oil required. Stir all three ingredients well before heating in the microwave.
4. When the pinto beans and hominy are heated through, place the items in a small pile in the center of your serving bowl.
5. Next, pour your blender broth around the remaining space in the bowl. The hominy and pinto beans should resemble an island in the middle of the puree.
6. Top with sour cream and tortilla chips and enjoy!