



HOLIDAY RECIPE FROM
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Southwestern Calico Corn

Southwestern Calico Corn is a vibrant, flavorful side dish bursting with colorful corn, bell peppers, and zesty Southwestern spices. Its rich, savory taste pairs perfectly with dishes like Enchiladas Verdes, adding a delightful pop of flavor to any meal.

Servings: 6

→ Ingredients

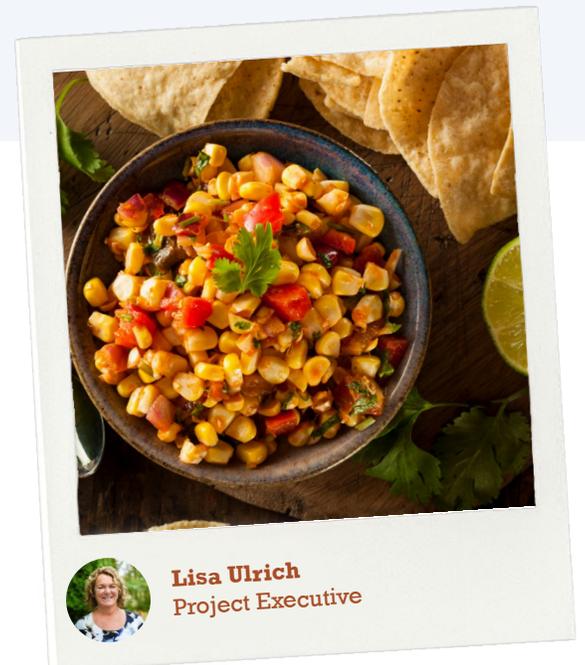
- 1 Tbsp canola oil
- 1 poblano pepper, diced
- 1 small red bell pepper, diced
- 2 cups fresh corn kernels
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1/4 tsp salt
- 1 14-ounce can hominy, rinsed (see Ingredient Note)

→ Instructions

Heat oil in a large nonstick skillet over medium-high heat.

Add poblano pepper, bell pepper and corn, and cook, stirring occasionally, until just tender, 3 to 5 minutes.

Stir in chili powder, cumin and salt; cook for 30 seconds more.





Add hominy and cook, stirring, until heated through, about 2 minutes more.

Ingredient Note: Hominy is white or yellow corn that has been treated with lime to remove the tough hull and germ. Dried, ground hominy is the main ingredient in grits. Canned, cooked hominy can be found in the Mexican or canned-vegetable section of large supermarkets--near the beans.

Seasoned with love!