

**[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwiXw_-Uk-fOAhWRxiYKHeB3BH4QjRwIBw&url=http%3A%2F%2Fpinchofyum.com%2Fmushroom-poblano-posole-verde&psig=AFQjCNE5pJPpBMqWZY-j3MZSkxab2iRf3g&ust=1472578127868860)**

**Mushroom Poblano Posole Verde**

**8 SERVINGS**

Nutrition Facts per Serving:

Calories: 185 Protein (g): 5

Fat (g): 5 Carbohydrate (g): 3

# Ingredients:

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| --- | --- |
| 2 tbsp. | Olive oil |
| ½ | Yellow onion, minced |
| 2 | Poblano peppers, seeds removed, minced |
| ½ | Jalapeno pepper, seeds removed, minced |
| 16 oz. | Fresh sliced baby bella mushrooms |
| 1 tsp. | Southwest seasoning |
| 24 oz. | Salsa verde |
| 1 cup | Water |
| 4-5 cups | Vegetable broth |
| ¾ cup | Uncooked bulgur |
| 2 | 14-oz. cans white hominy |
| 1 ½ tsp | Salt |
|  | Optional: cilantro, lime juice, cotija cheese for serving |
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**Instructions:**

1. Heat the olive oil over medium high heat. Add the onions and sauté for 1-2 minutes.
2. Add the peppers and mushrooms. Sauté for 10-15 minutes or until the mushrooms are cooked down to about half their volume and are deep brown.
3. Add the seasoning, salsa verde, water, broth, bulgur, and hominy. Simmer about 15 minutes or until the bulgur is soft.
4. Serve with cilantro, a squeeze of lime juice, and cotija cheese.

Note: you may want to add more broth or water to the leftovers. The soup will thicken as the bulgur continues to soak up moisture.