

# Aztec Fast Food

1 large can (29 oz.) hominy  
1/3 cup smooth peanut butter  
1/2 teaspoon salt  
1 clove garlic, minced  
Cayenne  
2 cups finely shredded cabbage  
1 medium-size (about 1/2 lb.) firm-ripe avocado, pitted, peeled and sliced  
About 1 cup thin slices red radish  
Lemon wedges  
Salt

Drain hominy and pour 1/3 cup of the liquid into a 2- to 3-quart pan. Add peanut butter, garlic, and salt; stir until smooth. Add hominy and cayenne to taste. Stir often, uncovered, over medium heat until hominy is hot. Divide cabbage equally among 4 wide salad bowls. Spoon hominy mixture onto cabbage and top with avocado and radishes. Season to taste with lemon and salt. Makes 4 servings.

Comments: Yummy, but BE CAREFUL of the cayenne!

Nutrition Information: per serving: 355 calories; 11g. protein; 19g. fat (3.1g saturated); 39g. carbohydrate

Source: