

# Chicken Mole'

Serves 4

I got this recipe from Bard (I'm not sure where Bard got it). It is great as a leftover. I even use it as an appetizer filling.



## Ingredients:

- 1 lb. boneless chicken breasts
- 1 Tbsp. olive oil
- 1 small onion (1 cup chopped)
- 3 cloves garlic
- 1 can (7 oz.) chipotle peppers in adobe sauce
- 1 can of mild Rotel with minced green chiles
- 1 tsp. chicken stock concentrate
- 1/2 cup unsweetened cocoa powder
- 1/4 cup peanut butter
- Two snack packs of raisins
- 1/4 cup almonds
- 1/4 cup roasted pumpkin seeds
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cumin
- 1/4 tsp. salt
- 1/4 tsp. pepper

## Equipment:

- Nut mill



## Chicken Mole':

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and chop 1 small onion (1 cup)	2
	Peel and dice 3 cloves of garlic	1
	Cut chicken into 1" pieces	3
	Chop chipotle peppers and reserve 2 Tbsp. sauce	2
	In a small bowl, combine 1 tsp. chicken concentrate with 1 cup warm water	1
	In a nut mill, chop almonds	1
	Heat 1 Tbsp. olive oil in a large pan and brown chicken	3
	Add 1 cup diced onions and 3 cloves minced garlic and cook until transparent	4
	Add peppers, stock, 1/2 cup cocoa, 1/4 cup peanut butter, 2 packs of raisins, almonds 1/4 cup pumpkin seeds, 1 tsp. cinnamon, 1/2 tsp. cumin, 1/4 tsp. salt and 1/4 tsp pepper.	3
	Simmer to thicken	30
	Serve over rice or tortillas	
	Total	57 min