

Chicken Molé

Recipe provided by Zulema Baker

Ingredients

- 2 lb chicken breasts cut into cubes
- 6 cups chicken broth*
- ½ onion, roughly chopped
- 3 cloves garlic, chopped
- 1 teaspoon salt

- 2 Tablespoons chili powder
- 1 teaspoon cinnamon
- 10 almonds
- 2 Tablespoons sesame seeds
- 2 Tablespoons pine nuts
- 2 small (5-6") corn tortillas, cut into quarters
- ½ ripe banana, sliced

- 4 Tablespoons butter
- 1 ounce square semi-sweet chocolate

Cooked rice

Mise en place! (Everything in its place)

Directions

1. Place chicken in large pot with broth, onion, garlic and salt.
2. Bring to a boil, reduce heat to a simmer and simmer uncovered 20 minutes.
3. Strain chicken, reserving broth.
4. Pour 2 cups of broth in blender container. Add chili powder, cinnamon, almonds, sesame seeds, pine nuts, tortillas and banana. Blend on high speed for 1 minute.
5. Pour sauce into 10-12" skillet. Use about ¼ cup of reserved broth to rinse our blender container and add to skillet. Over very low heat, bring to simmer.
6. Add chocolate and butter, stirring to melt both and taking care not to scorch chocolate.
7. Add chicken, cover and simmer 5-8 minutes, stirring occasionally.**
8. Serve over rice.

*or use chicken base-follow directions on container

** Add some reserved broth if you desire a thinner sauce

Options: Garnish with chopped fresh cilantro.

To create a spicier dish, substitute 1 Tablespoon of the chili powder with 1 fresh jalapeño or 1 Tablespoon canned chipotle in adobo sauce (find in ethnic section of supermarket).

[Link to Video](#)

Linda's Kitchen

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