

Mole Poblano with Tender Chicken

Mole Poblano:

Ingredients:

3–4 pounds chicken pieces (such as thighs or breasts)
3 dried ancho chilies
3 dried pasilla chilies
2 dried guajillo chilies
2 tomatoes, roasted
1/2 cup almonds
1/4 cup raisins
1/4 cup sesame seeds
3 cloves garlic
1/2 onion, chopped
2 stale corn tortillas
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground cumin
1/4 teaspoon dried oregano
3 cups chicken broth
2 tablespoons vegetable oil
Salt and pepper to taste
2 ounces unsweetened chocolate (or Mexican chocolate, if available)
1–2 tablespoons sugar (optional, to taste)

Instructions:

Remove the stems and seeds from the dried chilies. Toast them in a dry skillet for a few minutes until they become fragrant. Submerge them in hot water for about 20-30 minutes to rehydrate.

In the same skillet, toast the almonds, sesame seeds, and raisins until they are lightly browned. Remove and set aside.

In a blender or food processor, blend the soaked chilies, roasted tomatoes, toasted almonds, sesame seeds, raisins, garlic, onion, tortillas, and spices until it forms a smooth paste.

Heat oil in a large pot over medium heat. Add the blended mixture and cook for about 5 minutes, stirring constantly.

Pour in the chicken broth and add the chicken pieces. Bring it to a gentle simmer.

Cover and cook for about 30–40 minutes, or until the chicken is tender and cooked through.

Break the chocolate into small pieces and add it to the pot. Stir until it melts and incorporates into the sauce.

If the sauce is too bitter, you can add sugar to balance the flavors.

Season with salt and pepper to taste.

Serve the Mole Poblano with the tender chicken pieces.