

# Mole Poblano



## **Ingredients:**

### **For the Mole Sauce:**

- 4-5 dried ancho chilies, stemmed and seeded
- 2 dried guajillo chilies, stemmed and seeded
- 2 dried pasilla chilies, stemmed and seeded
- 1/4 cup sesame seeds
- 1/4 cup almonds
- 1/4 cup raisins
- 2 corn tortillas, torn into pieces
- 1 small onion, chopped
- 4 cloves garlic, minced
- 1/4 cup vegetable oil
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- 4 cups chicken broth
- 2 tablets Mexican chocolate (such as Abuelita or Ibarra)
- Salt to taste
- Sugar to taste (optional)

**For the Meat:**

- 3-4 pounds chicken pieces (whole chicken or chicken parts)

**Optional Garnishes:**

- Sesame seeds
- Chopped cilantro
- Sliced green onions

**Instructions:****1. Prepare the Chilies:**

- Toast the dried ancho, guajillo, and pasilla chilies in a dry skillet over medium heat for a few seconds on each side until they become fragrant. Soak them in hot water for about 15-20 minutes until softened.

**2. Toast Sesame Seeds, Almonds, and Raisins:**

- In the same skillet, toast sesame seeds until golden. Remove and set aside.
- Toast almonds until lightly browned. Remove and set aside.
- Toast raisins until they puff up. Remove and set aside.

**3. Prepare Tortillas:**

- Toast torn corn tortillas in the skillet until they become crisp. Remove and set aside.

**4. Make the Mole Base:**

- In a blender, combine the soaked and softened chilies, toasted sesame seeds, almonds, raisins, toasted tortillas, chopped onion, and minced garlic. Blend until you have a smooth paste.

**5. Sauté the Mole Base:**

- Heat vegetable oil in a large pot over medium heat. Add the blended mole paste and sauté for about 5-7 minutes until it thickens and darkens in color.

**6. Add Spices:**

- Stir in ground cinnamon, ground cloves, ground coriander, and ground cumin. Cook for an additional 2-3 minutes.

**7. Add Chicken Broth and Chocolate:**

- Gradually add chicken broth to the pot, stirring continuously to avoid lumps.
- Add Mexican chocolate tablets to the pot and continue stirring until the chocolate is fully melted.

**8. Simmer the Sauce:**

- Let the sauce simmer over low heat for about 30-40 minutes, stirring occasionally, until it thickens to your desired consistency.

**9. Season and Adjust:**

- Season the mole sauce with salt to taste. If it's too bitter, you can add a little sugar to balance the flavors.

**10. Prepare the Chicken:**

- In a separate pan, cook the chicken until it's fully cooked.

**11. Combine Sauce and Chicken:**

- Once the mole sauce has reached the desired consistency, add the cooked chicken to the pot. Simmer for an additional 10-15 minutes, allowing the flavors to meld.

**12. Serve:**

- Serve Mole Poblano over rice or with warm tortillas.
- Garnish with sesame seeds, chopped cilantro, and sliced green onions if desired.

Enjoy the rich and complex flavors of Mole Poblano!