

Chicken with Mexican Mole Sauce

Recipe: Johnson & Wales University *Culinaria Latina Club*

Yield: 10 servings

Ingredients

For the chilies

5 ancho chilies
3 dried guajillo chilies, stemmed and seeded
2 dried chilies negros stemmed and seeded
1/3 cup sesame seeds
3/4 teaspoon anise seeds
1/2 teaspoon cumin seeds
1/2 teaspoon coriander seeds
2 cloves
12 black peppercorns
1 cinnamon stick, 1/2 inch in size
5 tablespoons olive oil
2 1/2 tablespoons raisins
20 whole almonds
1/3 cup raw pumpkin seeds
1 corn tortilla, quartered
5 medium plum tomatoes
5 garlic cloves, unpeeled
1 small onion, quartered
5 cups chicken stock or low-sodium broth
3 1/4 ounces Mexican chocolate, coarsely chopped
Salt and freshly ground pepper
Two cooked rotisserie chickens, boned, skinned, with meat shredded
2 tablespoons chopped cilantro

Method of preparation

1. In a medium bowl, cover all of the chili peppers with hot water. Let them stand for 30 minutes.
1. Meanwhile, in a large skillet, combine the sesame seeds with the anise, cumin, coriander, cloves, peppercorns and cinnamon stick. Toast over moderately low heat, stirring, until fragrant, about two minutes. Transfer to a spice grinder and let them cool completely. Grind the seeds and spices to a fine powder.
2. In the same skillet, heat the olive oil. Stir in the raisins, almonds, pumpkin seeds and tortilla. Cook the mixture over moderately low heat until the almonds are toasted and the raisins are plump, about five minutes. Transfer the contents of the skillet to a large bowl.
3. Add the tomatoes to the skillet and cook, turning, until the skins are lightly blistered on all sides, about 12 minutes. Transfer the blistered tomatoes to the bowl. Add the garlic and onion to the skillet and cook, stirring, until lightly browned, about eight minutes. Transfer the garlic and onions to the bowl and let cool. Once cooled, empty the contents of the bowl onto a work surface. Be sure to peel the garlic cloves and coarsely chop them along with the onions and tomatoes.
4. In a skillet (use the same from the previous steps), heat a tablespoon of oil if needed, and stir in the tomato, garlic, onion mixture. Add the spice powder and cook over moderately high heat until warmed through, about three

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- minutes. Add the drained chilies and the chicken stock, cover partially and simmer for one hour. Remove from the heat. Working in batches, transfer the contents of the skillet along with the chocolate to a blender and puree until smooth. Season the mole sauce with salt and pepper.
5. Using a large, ovenproof skillet, place the shredded chicken and stir in the mole sauce over medium heat or in a 350 degree oven, covered. Before serving, garnish with the cilantro.

ABOUT JWU'S CULINARIA LATINA CLUB

Culinaria Latina promotes Latin culture in various forms including food, music, history, competitions, and club meetings. The club supports the neighboring communities through fundraisers or volunteer work.