

Chicken Mole Enchiladas

Ingredients

Serves 4-5

For Mole sauce

- 2 tablespoons olive oil
- 1 cup diced onion
- 1 tablespoon minced garlic
- 1 bolillo roll (Mexican bread roll), roughly torn
- 2 dried ancho chiles, soaked till soft, stemmed, seeded, diced
- 2 small tomatillos, husks removed, rinsed, and chopped
- 1 roma tomato, chopped
- 4 cups chicken or vegetable stock, split in half
- 2 tablespoons smooth peanut butter
- 2 ounces Mexican chocolate
- 2 teaspoons cocoa powder
- 3 tablespoons paste
- Salt and pepper as needed

For Enchiladas

- 12-18 corn tortillas
- 12 oz cooked shredded chicken
- 4 oz frozen vegetables, defrosted
- 1 1/2 cups shredded Mexican cheese blend
- 1 1/2 cups crumbled queso fresco, to garnish

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Recreation

Instructions

1. Heat a large skillet over medium high heat. Once hot, add oil, onion and garlic, saute until onions begin to soften. Then add the bread, chilies, tomatillos and tomatoes, saute until all the vegetables are soft.
2. Pour two cups of the stock in a blender, then add the sauteed vegetables, bread and chilies, blend until smooth
3. Add remaining ingredients into blender and blend until smooth, taste and adjust seasoning as needed. Pour the mixture into a clean pot, add remaining stock and cook over medium high heat for ten minutes, remember to stir to prevent sticking
4. Preheat your oven to 375 degrees. Pour 1 cup of the sauce in a 8 x 8 square pan.
5. to make the enchiladas, wrap the tortillas in a wet paper towel and microwave for 45 seconds.
6. Lightly dip the tortilla in the moles sauce and then fill the tortilla with chicken, vegetables, and cheese. Roll tightly and place seam side down in prepared baking pan. Repeat.
7. Pour remaining sauce over enchiladas.
8. Cover the pan with foil and bake for 20 minutes. Garnish with queso fresco before serving.