Faith Ministry
Making a difference, one at a time.

MARISELA'S MOLE
With Chicken

Serves 6-8 (depending on portion size)

Ingredients:

Mole Sauce:

- 4 cascabel chili peppers
- Water
- Chicken stock
- 1 jar of Doña Maria Mole
- 2 tbsp of peanut butter
- ½ tablet of chocolate
- Onion
- Oil (to cook)
- 2 tbsp of sugar

Chicken:

- 6 pieces of chicken (skinless) – can be boneless or on the bone
- Onion
- Garlic
- Salt
- Oil (to cook)
- Consommé powder (optional)

Preparation:

1. In a pan, cook the chicken, adding a slice of onion, garlic, and salt to taste or consommé powder
2. When the chicken is cooked, remove it from heat and leave it to rest.
3. Remove the seeds from the cascabel peppers. Brown them over low heat.
4. When they are browned, add water and raise the heat to soften them.
5. When it begins to boil, turn off the heat and let it rest; peppers should be soft.
6. Transfer the water and peppers into a blender with a little chicken stock; blend the mixture.
7. Once blended, strain the mixture through a strainer or colander; set aside.
8. In the blender, blend chicken stock, the Doña Maria mole, the chocolate, and the peanut butter. Add the pepper mixture (some or all, depending on desired spiciness).

9. In a large, deep pan, heat 3 tablespoons of oil.
10. Add a slice of onion to the pan and fry.
11. Add the contents of the blender and stir little by little; the sauce should thicken.
12. Add the sugar and mix for 15 minutes.
13. Remove from heat.
14. The mole sauce can be served on the side of the chicken, or the chicken can be mixed into the sauce and served with rice and/or tortillas.
15. Enjoy!