

Chicken Mole

Did you know that at any minute you are only 15 minutes away from a delicious, authentic Mexican dish?

- Servings - 3-4
- Prep time - 5 minutes
- Cook time - 10 minutes

Ingredients

- 1 small bell pepper, chopped small (any color; or any other vegetable you want!)
- 2 cups cooked, shredded chicken
- 1 small onion, diced
- 3 cloves of garlic, minced
- 1.5 tablespoon unsweetened cocoa powder
- 1/2 tablespoon ground cumin
- 1 teaspoon paprika
- 1 teaspoon chili powder
- Sprinkle of cinnamon (eyeball this - maybe around 1/4 teaspoon?)
- 1 can condensed tomato soup (what we had, we're sure tomato sauce would work too, it just won't be as thick)
- 1/4 cup chopped cilantro

Protocol

1. Heat a small amount of olive oil in a small skillet and saute the bell pepper (or whatever veggie) until tender. Set aside.
2. Meanwhile, in a medium sauce pan, saute the onion in some olive oil for 3 minutes. Add the garlic and continue to cook until the onion is translucent.
3. Stir in the tomato soup, cocoa, cumin, paprika, cinnamon, and chili powder. Taste and add any salt, pepper, and/or more spice if needed. Heat over medium-low until simmering.
4. Stir in the pepper and shredded chicken. If the sauce is too warm, stir in a tablespoon or so of water until it reaches the desired thickness. Heat until everything is combined and heated through.
5. Lastly, stir in the cilantro right before serving. Serve in tortillas or over rice, and enjoy!

-D&E