

Chicken Mole'

Serves 4

I make this in a slow cooker, so we can enjoy the chocolate aroma in the house while it is cooking.



Ingredients:

- 2 lb (4) bone-in chicken thighs
- 1 tsp. salt
- 15 oz. (1 small can) diced tomatoes
- 1 medium sweet onion (1 cup diced)
- 1 ancho chili
- 1/4 cup sliced almonds
- 2 Tbsp. (1 snack box) raisins
- 1/4 cup semi-sweet chocolate bits 50% cocoa
- 1 1/2 Tbsp. olive oil
- 1/2 chipotle pepper in adobe sauce
- 2 small cloves garlic
- 1/2 tsp. ground cumin
- 1/4 tsp. ground cinnamon
- 1/4 cup cilantro leaves

Equipment:

- Food processor
- Crock pot

Chicken Mole':

<input checked="" type="checkbox"/>	Directions	Time (min)
	Toast almonds	2
	Dice 1 sweet cup onion	2
	Remove stem and seeds of poblano pepper and dice	2
	Drain 15 oz. can of diced tomatoes	1
	Peel and dice 2 small garlic cloves	2
	Remove skin from chicken thighs and sprinkle 1 tsp. salt	2
	Place chicken in a slow cooker on high	1
	Add the other ingredients to a food processor and blend	3
	Pour sauce over chicken and stir	1
	Cover and cook on medium or low until tender	6 hrs
	Sprinkle with cilantro leaves when served	1
	Total	6 hrs 17 min