

Pulled Chicken Mole Quesadillas

with Monterey Jack Cheese & Shredded Cabbage Salad

Mole is an authentic Mexican sauce typically made on special occasions. Legend has it that a pair of nuns in Puebla, Mexico concocted the first mole. They were surprised by the arrival of an important guest. Having nothing prepared, they ground every ingredient in their kitchen and simmered the mixture. Mole was born—and has been a cherished part of the region's cuisine ever since. Here, we're creating a quick version that maintains the sauce's complexity. Tomatoes, herbs, spices and unsweetened chocolate combine to create a savory sauce for these classic quesadillas.



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 2 Flour Tortillas
- 1 Lime
- 1 Red Onion
- ½ Pound Green Cabbage
- 1 Large Bunch Cilantro

Knick Knacks

- 3 Tablespoons Tomato Paste
- 2 Ounces Monterey Jack Cheese
- 1¼ Ounces Mexican Dark Chocolate
- 1 Tablespoon Fiesta Spice Blend
(Smoked Paprika, Ancho Chile Powder, Cumin, Coriander, Garlic Powder, Mexican Oregano, Cocoa Powder & Ground Cinnamon)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Cook & pull the chicken:

Heat a small pot of salted water to boiling on high. Once boiling, add the **chicken breasts**; reduce the heat to medium and cook 10 to 12 minutes, or until cooked through. Drain thoroughly and transfer to a clean work surface. Using two forks, shred the cooked chicken into bite-sized pieces.

2



Prepare the ingredients:

While the chicken cooks, wash and dry the fresh produce. Peel and thinly slice the onion. Roughly chop the chocolate. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Cut out and discard the cabbage core; thinly slice the leaves. Pick the cilantro leaves off the stems; discard the stems. Grate the cheese.

3



Cook the aromatics:

In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spice blend** and $\frac{3}{4}$ of the **onion**. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant.

4



Add the chicken & finish the mole:

Add the **pulled chicken**, **chocolate** and $\frac{1}{2}$ cup of **water** to the pot of aromatics; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until thoroughly combined and the sauce has thickened. Remove from heat.

5



Assemble & cook the quesadillas:

Place the **tortillas** on a clean, dry work surface. Divide the **finished mole** and **cheese** between the tortillas; season with salt and pepper. Fold the tortillas in half over the filling. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **quesadillas**. Cook 2 to 4 minutes per side, or until browned and the cheese has melted. Transfer to a clean, dry work surface.

6



Make the salad & plate your dish:

While the quesadillas cook, in a large bowl, combine the **cabbage**, **lime zest**, the **juice of all 4 lime wedges** and as much of the **remaining onion as you'd like**. Drizzle with olive oil and toss to coat. Season with salt and pepper to taste. Slice the **cooked quesadillas** into thirds; divide between 2 plates. Serve with the **salad** on the side. Garnish with the **cilantro**. Enjoy!