

Mexican Chicken Mole

with Lime-Cilantro Rice

Mole (translated from the Aztec word *molli*, meaning mixture or concoction) is a traditional Mexican sauce made from a wide variety of ingredients. For this version, you'll use powdered chilies, cinnamon, smoked paprika, tomato and a hint of dark chocolate to make a deep, decadent sauce with a light heat, smokiness and velvety finish. This sauce is a popular dish at celebrations, but we think it's good any time!



Ingredients

- 2 Cloves Garlic
- 1 Ounce Dark Chocolate
- 2 Scallions
- 1 Bunch Cilantro
- 1 Lime
- 1 Shallot
- ½ Cup Long Grain White Rice
- 1 6-Oz. Can Tomato Paste
- 1 Tablespoon Golden Raisins
- 2 Boneless, Skinless Chicken Breasts
- 1 Tablespoon Mole Spice Blend (Chili Powder, Smoked Paprika, Cinnamon, Coriander & Cumin)

Makes 2 Servings
About 660 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic and shallot. Finely chop the chocolate. Thinly slice the scallions, separating the green tops and white bottoms. Pick the cilantro leaves off the stems; roughly chop the leaves. Peel the lime, avoiding the white pith; mince the peel to make 2 teaspoons of zest. Cut the lime into quarters.



Cook the rice:

In a small pot, combine the **rice**, **1 cup of water** and a **big pinch of salt**. Heat to boiling on high, then cover, reduce the heat to low and simmer 15 minutes, or until all the liquid is absorbed. Remove from heat and let stand, covered, for 5 minutes. Fluff the finished rice with a fork and stir in the **lime zest**, **juice of 2 lime wedges**, **half the cilantro** and all but a pinch of the **green parts of the scallions** (reserve the rest for garnish); season with salt and pepper. Leave uncovered and set aside.



Cook the chicken:

While the rice cooks, season the **chicken** with salt and pepper on both sides. In a medium pot, heat 2 teaspoons of olive oil on medium until hot. Add the chicken and cook 3 to 5 minutes per side, or until golden brown and cooked through. (Loosely cover the pot with aluminum foil to help the chicken cook faster.) Transfer the chicken to a plate, leaving any drippings in the pot. Loosely cover the plate with aluminum foil to keep warm.



Start the mole sauce:

To the pot with the chicken drippings, add 2 teaspoons of olive oil and heat on medium until hot. Add the **garlic**, **shallot** and **white parts of the scallions** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Stir in the **tomato paste** and cook 3 to 4 minutes, or until caramelized, stirring and scraping the bottom of the pot frequently.



Finish the mole sauce:

Stir the **raisins**, **chopped chocolate**, **Mole spice blend** and **1½ cups of water** into the mole sauce and season with a little salt. Reduce the heat to low and simmer, stirring occasionally, 5 to 7 minutes, or until the sauce is slightly reduced in volume and the flavors have melded. Add the **cooked chicken**, including any juices on the plate, and the **remaining cilantro**. Simmer, stirring occasionally, 3 to 5 minutes, or until thoroughly combined and the chicken is heated through.



Plate your dish:

Divide the rice and chicken between 2 plates. Top the chicken with the mole sauce. Garnish with the **remaining lime wedges** and **green parts of the scallions**. Enjoy!