

# Mole-Mushroom Tacos

with Lacinato Kale & Achiote-Crema Sauce

Mole (pronounced moh-lay) is a traditional Mexican sauce made with cocoa powder, aromatics, spices, nuts and chile peppers. Legend has it that two nuns in Puebla, Mexico, were surprised by the arrival of an important guest. Have nothing to cook for him, they took a mortar and pestle and ground up every ingredient they had in the kitchen. Mole was born. Here, you'll use a mole spice blend to capture all of the complex flavors of the original—and bring them to delicious mushroom tacos.



## Ingredients

- 8 6-Inch Corn Tortillas
- 8 Ounces Maitake Mushrooms
- 2 Ounces Radishes
- 1 Lime
- ½ Bunch Lacinato Kale

## Knick Knacks

- 2 Teaspoons Achiote Paste
- ¼ Cup Mexican Crema
- ¼ Cup Pepitas
- 2 Teaspoons Mexican Mole Spice Blend  
*(Ground Chiles, Paprika, Brown Sugar, Salt, Cocoa Powder, Molasses Powder & Granulated Garlic)*

Makes 2 Servings

About 500 Calories Per Serving

Cooking Time: 15-25 Minutes

1



### Prepare the ingredients:

Wash and dry the fresh produce. Quarter the lime. Cut out and discard the kale stems. Cut the kale into thin ribbons and toss with the juice of 2 lime wedges and a drizzle of olive oil; season with salt and pepper to taste. Thinly slice the radishes and cut into matchsticks. Using your hands, break the mushrooms into large pieces.

2



### Make the achiote-crema sauce:

In a small bowl, stir together the achiote paste and crema; season with salt and pepper to taste.

3



### Toast the pepitas:

In a medium pan, heat ½ teaspoon of olive oil on medium until hot. Add the pepitas and toast, stirring frequently, 1 to 2 minutes, or until golden and fragrant. Transfer to a bowl and set aside. Wipe out the pan.

4



### Cook the mushrooms:

In the same pan used to toast the pepitas, heat 2 teaspoons of oil on high until hot. Add the mushrooms and cook, stirring occasionally, 6 to 8 minutes, or until browned and tender. Remove from heat. Transfer the cooked mushrooms to a bowl and sprinkle with the mole spice blend; toss to combine. Wipe out the pan.

5



### Warm the tortillas:

Heat the same pan used to cook the mushrooms on medium-high until hot. Working in batches, add the tortillas. Warm 30 seconds per side, or until soft and pliable.

6



### Assemble the tacos & plate your dish:

Spread a thin layer of the achiote-crema sauce onto each warmed tortilla. Divide the cooked mushrooms, toasted pepitas and dressed kale (you may have extra kale) between the tortillas. Garnish with the radish matchsticks (you may have extra) and remaining lime wedges. Serve any remaining kale and radish matchsticks on the side. Enjoy!