



Chicken Mole

Jacob · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

This easy chicken mole is a real crowdpleaser It has a slightly sweet slightly smoky slightly spicy sauce Its delicious

Ingredients

- - 1 tablespoon vegetable oil - 1 (3 pound) chicken
- cut into pieces - ½ teaspoon paprika - ½ teaspoon ground cloves - ½ teaspoon ground cinnamon - ¼ teaspoon black pepper - ? teaspoon cayenne pepper - 1 bay leaf - 1 onion
- chopped - 2 cloves garlic
- minced - 1 (14.5 ounce) can diced tomatoes - 1 cup chicken broth - 2 teaspoons brown sugar - ¼ cup semisweet chocolate chips - ¼ cup raisins - 2 tablespoons sesame seeds

Instructions

1. Heat vegetable oil in a Dutch oven or large pot over medium-high heat. Add chicken pieces and cook until golden brown on all sides
2. about 10 minutes. Remove from the pan and set aside. Reduce heat to medium; stir in paprika
3. cloves
4. cinnamon
5. black pepper
6. cayenne pepper
7. and bay leaf until fragrant
8. about 30 seconds. Add onion and garlic; cook and stir until onion has softened and turned translucent
9. about 5 minutes. Stir in tomatoes
10. chicken broth
11. and brown sugar; bring to a simmer over medium-high heat. Once simmering
12. stir in chocolate chips until melted
13. then return chicken pieces to the pot. Reduce heat to medium-low
14. cover
15. and simmer until chicken is tender and no longer pink at the bone
16. 15 to 20 minutes. Stir in raisins and cook 3 minutes longer. Sprinkle with sesame seeds to serve.