

Chicken Mole Enchiladas by Lynn's Recipes



Lynn demonstrates how to make a very simple Chicken Mole Enchilada recipe adapted from Food Network's Marcela Valladolid. This is one of my favorite dishes and I was very happy to find a simple recipe. Mole sauce is typically a very long process to make, so this is a great, easy recipe for Chicken Mole Enchiladas.

Ingredients:

Chicken:

- 2 chicken breasts
- Kosher salt
- Freshly ground black pepper
- 1/2 cup olive oil

Mole:

- 5 dried ancho chiles, stemmed and seeded
- Two 6" corn tortillas
- 2 Tablespoons olive oil
- 1-1/2 medium onions, chopped
- Kosher salt
- 2 cloves garlic, minced
- 2 Tablespoons smooth peanut butter
- 1 teaspoon dried oregano
- 1-3/4 cups chicken stock
- One 3.1 ounce disk Mexican chocolate, chopped
- Freshly ground pepper

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Enchiladas:

Preheat oven to 350°. Spray a casserole dish with cooking spray and set aside.

Olive Oil, as needed

Twelve 6" corn tortillas

1/4 cup sour cream or Mexican crema

3/4 cup queso fresco or milk feta

Cilantro, chopped onion and sesame seeds for garnishing.

For the chicken: Preheat oven to 375°. On a baking sheet, sprinkle the chicken with salt and pepper and drizzle with the olive oil. Bake until cooked through, 10-15 minutes. Set aside to cool, then shred into small bite-sized pieces.

For the mole: Reconstitute the dried chiles by soaking them in 1-1/2 cups hot water for 15 minutes. Then drain and set aside. Toast the corn tortillas in a dry skillet until dry, crisp and golden. Tear into pieces and set aside. In the same skillet, heat the oil over medium heat. Add the onions, season with a little salt and sauté until translucent about 3 minutes. Then add the garlic and cook 2 minutes more. Transfer the onion and garlic mixture to a blender with the chiles, tortillas, peanut butter and oregano. Pour the chicken stock over and blend until very smooth. Then transfer the sauce to a medium sauté pan and bring to a boil over high heat. Reduce the heat to medium, cover and simmer 20 minutes. Stir in the chocolate. Season the mole with salt and pepper. Reserve 1 cup of the mole for garnishing the enchiladas, the rest will be used for dipping the tortillas.

To assemble the enchiladas: Dip the corn tortillas in the mole sauce and then put chicken down the middle. Roll up and place in the prepared casserole dish, seam side down. Pour reserved cup of mole sauce over the top of the enchiladas. Place in the 350° preheated oven and bake until the sauce is bubbly and the enchiladas are heated through, about 20-25 minutes. To serve, drizzle with the Mexican crema or sour cream, queso fresco or mild feta. Sprinkle with a little chopped onion, sesame seeds and cilantro.

* [Link to the Induction Hot Plate](#)

* [Link to Vitamix Blender](#)

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