

Peggy's Current Top Recipe

Molé de Pollo

Ingredients:

2 medium sized tomatillos, roasted
4 oz. Mexican Molé
1/4 cup warm water
1 1/4 cups chicken broth, divided*
2 tbsp. raisins
2 tbsp. olive oil
1 lb. thickly sliced chicken breast

*Notes

Savory Spice Shop carries a Gourmet Chicken Soup Base that is MSG-free and can easily be made into a broth.

Directions:

If making your own broth, do that first and set aside to cool. Roast tomatillos in broiler until blistered and slightly blackened, about 5 minutes. Set aside to cool. In small bowl, mix Savory Spice Shop's Mexican Molé seasoning, 1/4 cup warm water and 1/4 cup chicken broth into a smooth paste. In food processor or blender, pulse molé paste, raisins and tomatillos until thoroughly blended. Set aside. Next, heat olive oil in a pot over medium high heat. Add chicken and brown on both sides but do not cook through. Remove and set aside. In same pot, over a medium heat, sauté molé paste stirring for no more than 1-2 minutes. Add chicken and rest of chicken broth and stir thoroughly. Bring to a boil, reduce to a simmer, cover and cook for 12 minutes stirring occasionally. Remove cover and simmer for 15 minutes.

Serving Suggestions:

Serve over rice with warmed tortillas and sour cream. Start the rice about 3-4 minutes before removing the cover on molé and it should be ready at the same time. It takes 45 minutes to prepare this meal from start to finish.

Yields: 3-4 servings

Thanks to:

Mike Johnston, Savory Spice Shop founder