

CHICKEN WITH MANGO MOLE AND PEPITAS

Yield: 4 Portions

Ingredients	Amounts
Chicken, cut into pieces	1 ea.
Salt	as needed
Ground black pepper	as needed
Vegetable oil	3 Tbsp.
Pasilla chile	10 ea.
Raisins	¼ cup
Chipotle chile	1 ea.
Water, boiling	2 cups
Pepitas	2/3 cup
Sesame seeds	1/3 cup
Peppercorns	6 ea.
Cinnamon stick, ¾" pc.	1 ea.
Coriander seeds	⅛ tsp.
Anise seed	⅛ tsp.
Bay leaf	1 ea.
Cloves	4 ea.
White onion, diced	1 ea.
Ripe mango,* peeled, diced, seeds reserved	2 ea.
Garlic cloves	3-4 ea.
Corn tortilla, stale, torn	1 ea.
Chicken broth	2 cups
Lime juice	¼ cup
Rice, cooked	2 cups
Tortillas, warm	12 ea.
Ripe mango,* small diced	1 ea.
Cilantro leaves	½ cup

*Recommended mango ripeness stage 4 to 5

Method

1. Season the chicken with salt and pepper and brown the skin in oil until rendered and crisp. Remove from pan.
2. Fry the pasilla chiles in the fat remaining in the pan until just starting to smoke. Remove. Make sure seeds are removed.
3. Put the chiles in a blender with the raisins, chipotle, and the boiling water and blend until very smooth. Set aside.
4. In the pan with the remaining fat, toast the pepitas, sesame seeds, and spices until fragrant.
5. Add the onion and sauté until slightly browned. Add mango and garlic and cook for 5 minute until the mango is softened.

6. Add the tortilla, puréed chili, and mango seeds and cook until it thickens and starts to stick to the pan. Remove mango seeds.
7. Place the mixture into the blender again and purée until smooth adding chicken broth as needed to create a smooth purée.
8. Return the purée to the pan and add the chicken and remaining broth, if any.
9. Heat the mixture until bubbling, slowly, and stew the chicken until tender, about 45 minutes.
10. Degrease the sauce as necessary.
11. The mole should be thick. Adjust flavor with lime juice.
12. Serve the mole over chicken and rice with warm tortillas garnished with mango and cilantro.