

Chocolate Chicken Mole

Indulge in a unique blend of savory and sweet with this Chocolate Chicken Mole dish. The rich chocolate sauce enhances the tender chicken, creating a delightful fusion of flavors that will surprise your palate.



Main Dish

30 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast (150g)
- 1 tablespoon cocoa powder
- 1 tablespoon olive oil
- 1/4 onion, finely chopped
- 1 garlic clove, minced
- 1/2 teaspoon cumin
- 1/2 teaspoon cinnamon
- 1/2 cup chicken broth
- 1 tablespoon peanut butter
- Salt and pepper to taste
- Fresh cilantro for garnish

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Add the chopped onion and garlic, sautéing until translucent.
- 3 Season the chicken breast with salt and pepper, then add it to the skillet, browning on both sides.
- 4 In a bowl, mix cocoa powder, cumin, cinnamon, chicken broth, and peanut butter until smooth.
- 5 Pour the chocolate mixture over the chicken, cover, and let simmer for 15 minutes until the chicken is cooked through.
- 6 Serve the chicken with the sauce spooned on top, garnished with fresh cilantro.