

Chocolate Chicken Mole

A savory and rich main dish combining the flavors of chocolate and spices with tender chicken.



Main Dish

45 min

Total time

Medium

Difficulty

400

kcal / serving

Ingredients

- 1 chicken breast
- 1 tablespoon vegetable oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground cinnamon
- 1 tablespoon chili powder
- 1 tablespoon unsweetened cocoa powder
- 1 cup chicken broth
- 2 tablespoons tomato paste
- 1 tablespoon peanut butter
- Salt and pepper to taste

Steps

- 1 Heat the vegetable oil in a large skillet over medium heat.
- 2 Season the chicken breast with salt and pepper, then add it to the skillet and cook until browned on both sides. Remove from the skillet and set aside.
- 3 In the same skillet, add the chopped onion and minced garlic. Cook until the onion is translucent.
- 4 Add the cumin, cinnamon, chili powder, and cocoa powder to the skillet. Stir well to combine.
- 5 Add the chicken broth, tomato paste, and peanut butter to the skillet. Stir until the ingredients are well incorporated.
- 6 Return the chicken breast to the skillet and bring the mixture to a simmer. Cover and cook for 20-25 minutes, or until the chicken is cooked through and tender.
- 7 Serve the Chocolate Chicken Mole with rice or tortillas, garnished with fresh cilantro if desired.