



**GOES GREAT WITH...**

Arroz verde  
(p206), essential  
black beans (p194)  
and essential  
Mexican salad veg  
(p192) from How  
to be a Taco  
Legend

**EXTRAS**  
**#14**

**ALSO WORKS A TREAT WITH...**

- Diced pork or turkey

**RAISE YOUR GAME BY...**

Grilling whole chicken legs first to crisp up the skin, then finish cooking them in the mole sauce



[WWW.THESPICERY.COM/TACOLEGEND](http://WWW.THESPICERY.COM/TACOLEGEND)

# SMOKY PEANUT MOLE

Mole (mo-lay) is the generic name for deliciously rich and complex Mexican sauces thickened with seeds or nuts. The key to a good mole is balancing sweet and savoury elements - here, we're using our **CHIPOTLE BLEND** which gives a lovely smoky flavour and very mild heat that works really well with the sweet peanut-based sauce.

Prep 20 mins	Cook 50 mins
Heat 	Serves 4 with sides

500g **diced chicken** (thighs are best) or use **tofu** for a veg/

vegan version

½ **red onion** - cut into wedges

2 **cloves of garlic** - left whole in their skins

2 **tomatoes** - halved

60g **peanuts** (roasted and salted are fine) plus extra to serve

2 tbsp **sugar**

1 tbsp **vinegar** (white wine or cider vinegar is best)

4 tsp



**ANCHO BLEND**

2 tsp



**CANELA BLEND**

2 tsp



**CHIPOTLE BLEND**

1 tsp



**ORÉGANO BLEND**

**1** Line a frying pan with foil, add the onion, tomatoes (skin side down) and garlic, then cook over a medium heat for 10-15 minutes, turning the onion and garlic occasionally until the skins are charred around the edges and the flesh has softened

**2** Remove the garlic skins, then blend the flesh with the charred tomatoes and onion, the peanuts, sugar, vinegar, 100ml water, 4 tsp **ANCHO BLEND**, 2 tsp **CANELA BLEND**, 1 ½ tsp **CHIPOTLE BLEND**, 1 tsp **ORÉGANO BLEND** and ¾ tsp salt to a smoothish sauce

**3** Heat 2 tbsp oil in a wide, deep pan, then fry the sauce for 10 minutes or until most of the liquid has evaporated and it starts to brown and stick to the bottom of the pan

**4** Add the chicken and 100ml water, then cover and simmer for 20 minutes (stirring occasionally and adding a splash of water if necessary) or until the chicken is cooked through and the sauce is rich and thick with spots of red oil on the surface

**5** Sprinkle ½ tsp **CHIPOTLE BLEND** over the mole and serve with extra peanuts roughly chopped and scattered over the top