

6^{XTR}45 #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







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

1/2 red onion - cut into wedges

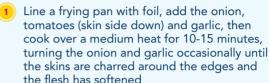
2 cloves of garlic - left whole in their skins

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)





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

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

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



ORÉGANO BLEND





