



MARCELA'S SHREDDED CHICKEN MOLE TACOS

INGREDIENTS

For the Mole:

2 Roma Tomatoes, Halved
¼ Large Onion, Halved
2 Large, Unpeeled Garlic Cloves
Olive Oil, For Drizzling
2 Ounces Chile Negro, Seeded and Deveined
2 Ounces Guajillo Chile, Seeded and Deveined
6-7 Cups of Vegetable Broth
1 Stale Tortilla
2-Inch Piece of Bolillo (You Can Leave Out for Gluten Free Version)
⅓ Cup Unsalted Peanuts
⅓ Cup Pumpkin Seeds
⅓ Cup Sesame Seeds, Plus More for Serving
2 Tablespoons Blanched Almonds
2 Tablespoons Raisins
½ Teaspoon Dried Oregano
¼ Teaspoon Ground Cumin
¼ Teaspoon Dried Thyme
3 Whole Coriander Seeds
3 Whole Black Peppercorns
1 Cinnamon Stick
2 Tomatillos, Husked and Halved
3 Tablespoon Sugar, Plus More for Serving, Optional
1 Disk Mexican Chocolate, Chopped

For the Tacos:

2 Cups Shredded Chicken Breast (From A Rotisserie Chicken)
Corn Tortillas, Taco Size, About 12
Avocado Oil as Needed, For Brushing on Tortillas

To Garnish:

Toasted Sesame seeds
Mexican Crema
Fresh Chopped Cilantro
Thinly Sliced White Onion
Edible flowers for garnish (optional)

INSTRUCTIONS

Preheat the oven to 400 F. Place the tomatoes, onion and garlic on a baking sheet. Drizzle lightly with olive oil and roast until the skins are black and blistered and the vegetables softened, about 55 - 60 minutes. Remove from the oven to cool. Once cool, peel the garlic.

For the Mole: In a large heavy sauté pan heat ½ cup olive oil over medium-low heat. Fry all chiles in one batch for about 40 seconds, turning constantly, until fragrant. Transfer to paper towels to drain.

Meanwhile, heat 4 cups vegetable broth. When boiling, add chiles, reduce heat and simmer 10 minutes. Set aside. In the meantime, add 2 tablespoons olive oil to sauté pan and fry the roasted onions, tomato and peeled garlic for about 1 minute. Add the tortilla and bolillo and cook for 5 minutes, stirring frequently. Add the peanuts, pumpkin seeds, sesame seeds, almonds, raisins, oregano, cumin, thyme, coriander seeds, whole black peppercorns and cinnamon stick. Sauté until fragrant and ingredients are slightly toasted, about 8 minutes. Add chiles, draining them of excess soaking liquid and mix into seed mixture

Transfer half of the cooled seed and chile mixture and 1 tomatillo into a high velocity mixer. Add ½ cup broth and blend 3 minutes to a very smooth paste, adding more broth if necessary. Repeat with remaining seed and chile mixture and remaining tomatillo.

Heat 2 tablespoons olive oil in heavy large pot. Add mole paste and cook, stirring frequently until darkened, adding more broth to desired consistency. Add sugar and chocolate. Season with plenty of salt.

For the Tacos: Preheat oven to 350. Place tortillas on large baking sheet, trying to overlap as little as possible. Maybe 6 or 8 if it's a larger baking sheet and oven. Brush tortillas on both sides with oil using a pastry brush, place in oven until warmed and pliable.

Place 2 cups of the mole in a smaller saucepan and stir in shredded chicken. Season to taste with salt and sugar.

To Serve: Working with one warm tortilla at a time, fill each tortilla with some of the mole-chicken mixture and fold in half like a taco. Transfer them all to a platter, top with mole and garnish with a drizzle with crema, toasted sesame seeds, fresh chopped cilantro and white onion slices. Scatter some edible flowers over the top and serve warm.