

SAVORY CHICKEN MOLE SAUCE



SPICY CHOCOLATE SAUCE PAIRS PERFECTLY WITH GRENACHE

There are many variations on mole sauce. You can cook your chicken and add chicken chunks to the sauce or pour the sauce over each complete chicken breasts. Whichever you prefer, it's this zingy, spice-infused, chocolate-based sauce that pairs so beautifully with [Mathis Grenache](#). Feel free to experiment with other spices and

tomatoes as well as using a slow-cooker instead of the stove top for this wonderful winter dish.

SAUCE INGREDIENTS

1-2 TBsp. olive oil
1½ c. chicken broth
1 clove garlic
½ cup chopped onion
2 cups tomatoes, undrained
2 TBsp. flour
2 TBsp. unsweetened cocoa
1 tsp. chili powder
½ tsp. cinnamon
½ tsp. cumin
1 tsp. salt
3 tsp. sugar
¼ tsp. oregano

Serves 4.

Cook chicken as desired. Set aside.

Prepare Sauce: Heat oil in medium pan. Sauté onion and garlic until tender but not brown. In a small bowl, combine flour, cocoa, chili, cinnamon, cumin, salt, sugar and oregano.

Add half the broth to the onions and garlic and heat. Then add half the dry spice mix. Stir to blend. Add the remaining broth and the final dry ingredients. Stir to blend.

Add tomatoes and bring to a boil. Reduce the heat and simmer for 1½ hours, stirring occasionally as sauce reduces.

If desired, cube chicken and add to sauce. Or, pour sauce over warm chicken to serve.

TIPS: Experiment with fresh tomatoes and different varieties. Some versions of mole also use paprika instead of chili powder. And many also substitute red peppers instead of tomatoes.

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