



Chicken Mole Poblano

with Tomatillo-Corn Salad & Rice



50min



2 Servings

Did you ever think chiles and cocoa powder could combine into one impressively delicious sauce? That's what mole is all about! It's rich, complex, savory flavor is perfect for smothering all over simply baked chicken breasts. Serve it with rice to soak up the extra sauce, and brighten your plate with a refreshing tomatillo and charred corn salad.

What we send

- 5 oz jasmine rice
- 1 red onion
- garlic
- ½ lb tomatillos
- 5 oz corn
- ¾ oz unsweetened cocoa powder
- 1 oz golden raisins ¹⁷
- 1.15 oz peanut butter ⁵
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh cilantro
- 1 oz chipotle chiles in adobo sauce ¹⁷

What you need

- kosher salt & ground pepper
- sugar
- olive oil
- apple cider vinegar (or white wine vinegar)

Tools

- small saucepan
- medium ovenproof skillet
- immersion blender, food processor, or blender

Allergens

Peanuts (5), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 41g, Carbs 113g, Protein 54g



1. Cook rice

Preheat oven to 350°F with a rack in the center.

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, finely chop **onion**. Finely chop **2 teaspoons garlic**.



4. Blend mole

Add **chipotle chiles**, **raisins**, **peanut butter**, **remaining tomatillos**, and **1 ¼ cups water**. Bring to a simmer and cook over medium heat until lightly thickened, about 5 minutes. Transfer to a blender and process until smooth. Season to taste with **salt** and **pepper**.



2. Prep tomatillos & corn

Discard husk from **tomatillos**; halve and thinly slice. In a medium bowl, toss **all but ¼ cup tomatillos**, **1 teaspoon sugar**, and **½ teaspoon salt**. Set aside for step 6.

In a medium ovenproof skillet, heat **2 teaspoons oil** over high until shimmering. Add **corn**; cook, stirring occasionally, until charred in spots, 3-4 minutes. Transfer to a plate.



5. Bake chicken

Pat **chicken** dry; season with **salt** and **pepper**. Place in same skillet and cover with **mole sauce**.

Bake on center oven rack until just cooked through (internal temperature should register 160°F), 10-15 minutes. Let rest for 5 minutes.



3. Start mole

In same skillet, heat **3 tablespoons oil** over medium-high. Add **half of the onions**; cook, stirring frequently, until lightly browned, 4-6 minutes. Add **chopped garlic**; cook until just starting to brown, 1-2 minutes. Add **3 tablespoons cocoa powder**. Cook, stirring constantly, until fragrant, 15-30 seconds.






6. Finish salad & serve

Finely chop **cilantro leaves and stems**. To bowl with **tomatillos**, mix to combine **corn**, **remaining onions**, **half of the cilantro**, **1 tablespoon oil**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **chicken in mole** with **rice** and **tomatillo salad**. Sprinkle with **remaining cilantro**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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