

# Mole! There It Is!

Prep Time: 30 Minutes | Cook Time: 2 Hours



## Directions

- Preheat oven 450 and roast garlic heads
- In a huge pot, put broth, diced tomatillos, canned tomatoes, 1 diced onion, cilantro stems, 1/2 of all the fresh peppers, dried peppers, garlic, agave, spices, 1/2 of the raisins, 1/2 of the peanuts.
- Stage the other onion and other half of the fresh peppers in a bowl (cut like fajita veggies).
- Add tortillas & chocolate to broth let cook additional 15 minutes before blending with immersion blender.
- Add other 1/2 of raisins, other half of peanuts, all beans.
- Add a bit of olive oil to the staged onion/pepper mix, toss to lightly coat then add a full batch of the spice mix. In a cast iron skillet over high heat, sear the heck out of all of the onions and peppers.
- Add seared veggies to the broth pot.
- Serve over Bottomers™ (Chicken, steak or sweet heat taco meat)
- Top with peanuts and cilantro/onion mix

## Ingredients

- 3 Boxes of vegetable broth
- 3 poblano peppers
- 6 Hungarian peppers
- 4 Anaheim peppers
- 10 dried chili peppers
- 3 whole heads of garlic
- 2 bunches of cilantro stems
- 2 large onions
- 6 corn tortillas
- 2 large cans petite diced tomatoes
- 1 1/2 cup raisins
- 2 cups chopped peanuts
- 3–3.17 oz blocks Ibarra Mexican chocolate
- 2 lbs tomatillos
- 3 cans black beans
- 3 cans pinto beans
- 1/3 cup agave
- Spices: cinnamon—1 tbs, 1 tbs all spice, 1tbs cummin, 2 tbs pepper, 1 tbs salt.

### Bottomers™:

- Grilled Chicken
- Grilled Steak
- WFPB Sweet Heat Taco Meat

### Toppers/Sides

- Cilantro, onion & lime juice
- Unsalted peanuts

## Notes

Don't be afraid to ladel this deliciousness over enchiladas or a burrito!

