

CHICKEN MOLE

Yield: 4 Servings

Ingredients	Amounts
Olive oil	3 Tbsp.
Chicken legs (thigh and drumstick)	4 each
Salt	as needed
Freshly ground pepper	as needed
Yellow onion, finely diced	1 each
Green bell pepper, finely diced	1 each
Jalapeño, finely chopped	1 each
Blanched almonds, chopped	¼ cup
Garlic cloves, smashed	3 each
Chili powder	2 Tbsp.
Ginger root, grated	1 tsp.
Thyme, minced	½ tsp.
Aniseed	¼ tsp.
Ground cinnamon	¼ tsp.
Plum tomatoes, peeled, seeded, and chopped	3 each
Chicken broth, plus more as needed	1 cup
Almond butter	3 Tbsp.
Mexican chocolate*, chopped	2 tablets
Sesame seeds, toasted	2 Tbsp.

Method

1. Preheat the oven to 350°F.
2. Heat the oil in a large Dutch oven over medium-high heat. Season the chicken with salt and pepper and then sear, turning as necessary, until browned on all sides, about 10 minutes. Remove and set aside.
3. Add the onion to the hot pan and sauté, stirring frequently, until golden brown, 10 to 12 minutes. Add the bell pepper, jalapeño, almonds, and garlic to the pan and sauté until aromatic, 3 to 4 minutes. Add the chili powder, ginger, thyme, aniseed, and cinnamon and sauté until aromatic, about 30 seconds, being careful not to burn the mixture. Add the tomatoes and stir to combine.
4. Pour in 1 cup of the broth and stir to dissolve any browned bits in the pan. Whisk in the almond butter, return the chicken to the pan along with any juices it may have released, and bring to a boil. Cover the pan and transfer to the oven. Braise the chicken, turning it occasionally, until tender, about 1 hour. Add a little more broth as needed throughout the cooking time to keep the chicken evenly moistened.

5. Remove the chicken from the pot and cover to keep warm. Add the chocolate to the sauce, stirring until melted. Season to taste with additional salt and pepper.
6. Return the chicken to the sauce and turn to coat evenly. Bring the mixture to a simmer over medium heat to warm the chicken through, and then serve at once. Garnish with sesame seeds.

*Look for flat cakes of Mexican chocolate, flavored with sugar, cinnamon, and finely ground almonds, in the ethnic foods section of large supermarkets or in groceries specializing in Latin American foods.