Mole Verde
Recipe by Fatima Leal, Ruiz Elementary

INGREDIENTS
5 chilaca chiles
5 poblano chiles
5 jalapeño or serrano chiles
1 large onion
3 garlic cloves
1 epazote sprig
1 cilantro sprig
1 parsley sprig
1 basil sprig
6 radish leaves
1 bag of spinach
1 bread slice
1 cup pumpkin seeds
1 cup peanuts
1/2 cup peeled almonds
1/2 cup sesame seeds
5 tomatillos
Chicken meat
Chicken broth
Canola oil
Salt
Pepper
Cumin
Bay leaf

PROCEDURE
1. Cook the chicken with salt, onion and garlic.
2. Lightly toast the sesame seeds, peanuts and bread.
3. Lightly brown the onion, garlic, tomatillo and chiles in oil.
4. Grind the ingredients, add to chicken stock.
5. In a saucepan with oil, add ground ingredients and chicken stock mixture.
6. Bring the ingredients to a simmer for an average of 20 to 25 minutes until the mole is well integrated.