

Mole Verde

Recipe by Fatima Leal, Ruiz Elementary

INGREDIENTS

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