

Mole Wings



20 min



4 portions

Ingredients

For the mole sauce

1 pack of Red Mimole paste
1 cup of tomato sauce
2 cups of your choice of
broth (chicken, beef, pork,
vegetable)

For the recipe

2 pounds chicken wings
(about 10)
2 tbsp. of olive oil
1 tbsp. of sesame seeds

Method

1. Prepare the mole sauce following the directions on the label.
2. Remove the tips of the wings with a pair of kitchen shears. Reserve for making stock if desired. Separate the wings at the joint with the shears or a sharp knife.
3. Mix part of the sauce and the wings in a large resealable bag; shake and squeeze the bag to coat the wings thoroughly. Refrigerate for at least one hour.
4. Preheat the oven to 375 degrees. Spread the wings on a lightly greased rimmed baking sheet. Grill the wings for 15 minutes, then flip the wings and grill for another 15 minutes. Move them around as necessary to cook the wings evenly. Keep flipping them until the skin is crispy and they are done.
5. Remove the wings from the oven and allow to cool for a minute or two. Spoon a generous amount of the remaining sauce over them. Sprinkled with the sesame seeds.