

Chicken Enmoladas



20 min



3 portions

Ingredients

For the mole sauce

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

For the recipe

1 cup vegetable oil for
frying
2 cups of shredded cooked
chicken
9 corn tortillas
1 cup of fresh cheese
½ red sliced onion
½ cup of fresh chooped
cilantro
1 avocado
8 oz (1 container) of fresh
cream

Method

1. Prepare the mole sauce following the directions on the label.

2. Heat oil in a small, deep skillet to 350 degrees F (175 degrees C). Using kitchen tongs, fry the tortillas individually, turning them once. They shouldn't be in the hot oil for more than 5 seconds per side. Remove excess oil with paper towels and keep warm. Remember that the hotter the oil, the less that the tortillas will absorb.

3. Soak three tortillas in the mole sauce, one at a time, for a few seconds, fill them with shredded chicken, sprinkle the meat with some of the mole sauce, roll them and place them seam side down on a dish. Spoon a generous amount of sauce over them and top them with cilantro, crema, avocado and cheese. Pour a little more sauce over the whole thing if desired. Repeat the procedure twice more. Serve immediately.