



ENTREE

PUEBLO CHICKEN MOLE



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DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	2 Tsp.	Phase® Liquid Butter Alternate	15391-PHA	
	½ cup	Yellow Onion, Diced		
	½ ea.	Fresh Jalapeno, Seeded and Diced		
Tyson Foodservice®	8 oz.	Tyson® FC Boneless, Skinless, Low Sodium Pulled White Meat, Thawed	10244750928	
	1 Tbsp.	Flour		
Conagra Foodservice®	1 cup	Hunt's® Tomato Sauce	2700039029	
	1 Tbsp.	Cocoa Powder		
	¼ Tsp. of ea.	Chili Powder, Ground Cinnamon, Ground Cumin, Leaf Oregano		
Tyson Foodservice®	2 ea.	Mexican Original® 4.5" Corn Flour	10157970621	
Tillamook®	1 oz.	Cheese White Cheddar, Medium Shred	11914	

1. In a sauce pot over medium high heat add the Phase and diced onion. Cook until translucent, about 2 minutes. Add the jalapeno and cook one more minute.
2. Add the chicken and the flour, cook an additional two minutes.
3. Add the tomato sauce, cocoa powder, chili powder, cinnamon, cumin and oregano. Scrape up bits on the bottom of the pot and let simmer about 20 minutes thinning out with water or stock as it reduces to reach desired rich consistency.
4. Season with salt and pepper to taste (add more chili powder or jalapeno if desired). Hold warm.
5. Warm the tortillas on a griddle.
6. Serve to go with the mole, tortillas and shredded cheddar packaged separately.

YIELD: 1 Serving



Recipe Created by:
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