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Oven Baked Chicken Mole Nachos

Prep Time: 120 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

1 each 12" Multigrain Tortilla (14634)

Vegetable Oil , to brush

Sea Salt , to dust

2 tsp. Whole Butter

4 oz. wt. B/S Chicken Breast and Thigh Meat

3/4 cup Mole Sauce , see recipe archive

5 oz. vol. Cotija Cheese , grated

1 1/2 oz. vol. Green Onions , sliced

1 oz. vol. Pepitas

Fresh Cilantro Sprigs , to garnish

Directions:

1. Cut multigrain tortillas into 1/12'ths. Brush both sides lightly with oil and place on ½ sheet pan.

2. Lightly dust tortilla wedges with sea salt and place in 350F oven for approximately 5-10 minutes or until tortillas are toasted.

3. Remove from oven and cool.

4. Season chicken with salt and pepper. Heat butter in medium sized cast iron skillet over medium heat. Brown both sides of chicken.

5. Add mole sauce to cast iron skillet, sauce will bubble up. Whisk in ¼ cup chicken stock if sauce is too thick.

6. Cover and continue cooking on low heat until chicken is cooked through and is easy to shred. Shred chicken and hold warm with mole sauce.

7. Arrange multigrain tortilla chips on oven safe serving platter and top with mole shredded chicken. Garnish nachos with cotija cheese and place in 400 oven or cheese melter to melt cheese.

8. Remove from oven and garnish with green onions, toasted pepitas and fresh cilantro to serve.



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Molé Sauce

Serves 1

Ingredients:

6 each Medium Size Tomatillos , husks removed
2 each Large Tomatoes
2 each Poblano Peppers
2 each Dried Ancho Chiles , seeds and stems removed
3 each Guajillo Chiles , seeds and stems removed
1/4 cup Golden Raisins
2 qts. Steaming Hot Water
4 Tbsp. Olive Oil
2 cups Spanish Onions , peeled and chopped
4 cloves Fresh Garlic Cloves, chopped
1/2 cup Peanuts , Dry Roasted
4 each 6" Pressed Mazina™ Tortillas (08042) , coarsely chopped
1/8 tsp. Allspice
1/2 tsp. Ground Cinnamon
3 1/2 cups Chicken Stock (Custom Culinary)
3/4 cup Red Wine
1 oz. vol. Apple Cider Vinegar
3.15 oz. Mexican Chocolate Cocoa Mix (Abuelita)

Directions:

1. Preheat broiler. Place tomatillos, tomatoes and poblano peppers on half sheet pan.
2. Lightly brush with oil. Place in broiler to blister tomatoes, tomatillos and poblanos. Turn occasionally until peppers are charred and tomatoes are blistered.
3. While tomatoes are in the oven, place dried chiles in a large sauté pan over medium-low heat. Cook lightly on each side to toast. (Color should change just slightly, but not be smoking, if peppers are smoking, they will create a bitter flavor to the sauce)
4. Remove dried peppers from pan and place in a medium size stainless bowl. Add raisins and cover with steaming hot water to rehydrate peppers and raisins. Set aside.
5. Remove tomatoes, tomatillos and peppers from oven. Place poblano peppers in a plastic bag and remove skin and seeds from peppers. Set all ingredients aside.
6. In a medium dutch oven, heat 2 Tbsp. of olive oil over medium heat. Add onions and garlic and sauté until golden brown. Remove garlic and onions from pan and place in a large Vita Mix blender.
7. Drain peppers and raisins from water; discard water.
8. Add tomatoes, tomatillos, hydrated peppers and raisins, poblano peppers, nuts, tortillas and spices to