



## Recipes

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### Chile Paste

Prep Time: 10 Minutes

Cooking Time: 25 Minutes

Serves 1

#### Ingredients:

3 each Dried Ancho Chiles

3 each Dried Guajillo Chiles

3 cups Chicken Stock

1 tsp. Ground Cumin

2 Tbsp. Oregano , dried

4 each Garlic Cloves

1/2 each Spanish Onion

1/3 each Mexican Chocolate Tablet

1 Tbsp. Lime Juice

Salt and Pepper , as needed

#### Directions:

1. Clean and remove the seeds, veins and stems from the chiles.

2. In a large sauté pan, over medium-low heat, toast both chiles, tossing them around, for 3–4 minutes.

Reserve.

3. In a medium sized pot, over medium heat, add chicken stock, ground cumin, dry oregano, and garlic cloves, add the reserved toasted chiles. Bring to a boil; turn off heat, cover and let rest for 20 minutes.

4. In a blender, place the softened chiles, 1 cup of the soaking liquid, chopped onion, a pinch of salt, chocolate tablet, and lime juice; puree until smooth and thick sauce consistency is achieved. Reserve chilled.