



Recipes

MISSIONFOODSERVICE.COM

Turkey Molé

Serves 6

Ingredients:

6 Mission® 6" White Corn Tortillas (10600) , torn into pieces
1/2 cup Vegetable Oil
5 Ancho Chiles , cleaned and seeded
5 Guajillo Chiles , cleaned and seeded
8 oz. Onions , diced
5 cloves Garlic
3 Roma Tomatoes
3/4 cup Almond
1/2 cup Pepitas
1/3 cup Sesame Seeds
1 stick Cinnamon
1 wheel Mexican Chocolate , quartered
1 Tbsp. ground Cumin
1 Tbsp. Oregano
1 Tbsp. Salt
5 cups Turkey or Chicken Broth
1 1/2 lbs. cooked Turkeys Meat
White Onion , diced

Directions:

1. Heat the vegetable oil in a large pot. Add the chiles and fry until puffed and aromatic, approximately 30 seconds. Remove from oil and set aside.
2. Add the onions, and garlic and fry until lightly toasted. Add the tomatoes, nuts, seeds, cinnamon, Mexican chocolate, torn Mission® Corn Tortillas, cumin, oregano, salt and cook for 3-5 minutes.
3. Add the turkey broth and chilies to the mixture and bring to a boil. Reduce heat and simmer for 30 minutes.
4. Purée mixture in batches in a heavy duty blender until smooth. Keep warm.
5. Heat turkey meat and ladle the sauce over the meat. Garnish with toasted sesame seeds and diced white onions. Serve with warmed corn tortillas.