



## Recipes

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### Molé

Serves 1

#### Ingredients:

1/2 cup Vegetable Oil  
5 Ancho Chiles , cleaned and seeded  
5 Guajillo Chiles , cleaned and seeded  
8 oz. Onions , diced  
5 Garlic Cloves  
3 Roma Tomatoes  
3/4 cup Almond  
1/2 cup Pepitas (cooked Pumpkin Seeds)  
1/3 cup Sesame Seeds  
1 stick Cinnamon  
1 wheel Mexican Chocolate , quartered  
1 Tbsp. Ground Cumin  
1 Tbsp. Oregano  
1 Tbsp. Salt  
Diced White Onion

#### Directions:

1. Heat the vegetable oil in a large pot. Add the chilies 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, cumin, oregano, salt and cook for 3-5 minutes.
3. 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.