

Chicken Mole Enchiladas

Ready In:1 hour

Serves:6

This recipe is packed with flavor, easy to make, and fun to share with friends and family.

What you'll need

Blender
Medium saucepan
Spoon
Medium bowl
Large shallow baking dish
Plate
Tablespoon
Measuring cups
Measuring spoons
Cutting board
Sharp knife
Stovetop
Oven
Oven mitt

Ingredients

Serves 6
14½ ounces Tomatoes canned, no added salt, diced
3 Ancho Chiles dried, stemmed, and seeded
3 cloves Garlic chopped
2 cups Onion chopped
2 cups Chicken Broth
12 Corn Tortillas 6-inch, warmed

1 ³/₄ cups Queso Fresco Cheese crumbled, divided
1/3 cup Raisins
1 1/2 tablespoons Oregano dried
1/2 teaspoon Cumin ground
1/4 teaspoon Cinnamon
2 cups Chicken Breast cooked, chopped or shredded

Directions

1. Place tomatoes, chiles, garlic, onion, broth, raisins, and seasonings in a blender container and cover with a tight fitting lid. Blend until smooth.
2. Transfer to a medium saucepan and cook over medium heat for about 15 minutes to thicken mole, stirring often. (You should have about 4 1/4 cups of mole.)
3. Place chicken in a medium bowl and stir in onion and 1 cup of mole.
4. Preheat oven to 400°F. Put about 1 cup of warm mole in a large, shallow baking dish. Place one tortilla on a plate, keeping the rest warm as you work. Dip tortilla in warm mole, shaking off excess. Place a few tablespoons of chicken mixture in the center, then top with a heaping tablespoon of cheese. Roll up and place seam side down in the baking dish.
5. Repeat with remaining tortillas, chicken, and cheese.
6. Pour remaining mole over the top and sprinkle with remaining cheese and bake for 15 minutes.
7. Serve hot with avocado slices, light sour cream, and cilantro, if you like.

Storage Tips

- Mole can be made up to 1 week ahead and refrigerated until ready to make enchiladas.

Nutrition Facts

Serving Size 2.00

Serving Per Container 6

Amount Per Serving

Calories 370

	% Daily Value*
Total Fat 12 g	15%
Saturated Fat 4 g	20%
Sodium 470 mg	20%
Total Carbohydrate 43 g	16%
Dietary Fiber 7 g	25%

Amount Per Serving

Protein 26 g

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: