

SHREDDED CHICKEN OR TURKEY MOLE ENCHILADAS

F MEDIUM

Last Modified: 09/22/2014

PREP: 15 Min
COOK: 1 Hr
OVEN: 350

MEXICAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Cups	Shredded Chicken	Cooked
OR			
4	Cups	Shredded Turkey	Cooked
2 1/2	Cups	Queso Fresco	Crumbled
1/3	Cup	Vegetable Oil	
12	6"	Corn Tortillas (Old El Paso)	Fried
1/4	Cup	Pepitas (Toasted & Salted)	
		(Pumpkin Seed Meats)	
1/4	Cup	Red Onion	Fine Chop
1/4	Cup	Fresh Cilantro	Chopped

MOLE SAUCE			
1	Medium	White Onion	Fine Chop
8	Cloves	Garlic	Minced
1	Tbsp	Vegetable Oil	
1	Tsp	Kosher Salt	
2	Tbsp	Dried Ancho Chiles (Mild)	Ground
OR			
2	Tbsp	Chili Powder (Mild)	
2	Tbsp	Unsweetened Coco Powder	
1	Tsp	Ground Saigon Cinnamon	
1	14.5 Oz	Can Chicken Stock (Swanson)	
1/2	Cup	Recipe - Sauce - Almond Butter	
1/2	Cup	White Raisins	Chopped
1	Tsp	Orange Zest	

GARNISH			
1	Bunch	Green Onions (Greens & Whites)	Thin Sliced

OPTIONAL GARNISHES			
1/3	Cup	Sliced Black Olives	Rinsed
1/2	Cup	Ripe Tomatoes (Seeds & Gel Gone)	Diced
1/4	Cup	Jalapeno Peppers (Seeded)	Diced
1/2	Cup	Iceberg Head Lettuce	Shredded
1/2	Cup	Salsa (Mild / Medium / Hot)	
1/2	Cup	White Onions	Diced

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PREPARATION	
FACTOID	These are FANTASTIC! An extremely easy quick mild Mole Sauce. Pre-frying the Corn Tortillas, gives you a firmer textured shell, If you like soggy, skip the frying step.
TOOLS	<ol style="list-style-type: none"> 1) Large Saucepan 2) Large Stainless Steel Skillet 3) 9" x 13" Baking Pan 4) Pie Tin 5) Blender OR Food Processor 6) Large Mixing Bowl 7) Tongs
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Thinly slice the Green Onions and set them aside. 2) Finely chop the Red Onion and set it aside. 3) Crumble the Queso Fresco and set it aside. 3) Chop the Cilantro Leaves and set them aside.
PREP	<p>MOLE SAUCE</p> <ol style="list-style-type: none"> 1) Chop the White Onions and set them aside. 2) Mince the Garlic Cloves and add them on top of the Onions. 3) De-seed the Ancho Chilies if using, grind in a spice grinder and set them aside
1	MOLE SAUCE: In a large saucepan over medium high heat add in the Oil and heat until it shimmers. Add in the Onion, Garlic and Salt. Cook while stirring until the Onions are transparent and the Garlic is aromatic, about 3 minutes.
2	MOLE SAUCE: Add in the Chile Peppers, Coco and Cinnamon and cook while stirring for 30 seconds. Stir in the Chicken Broth, Raisins, Almond Butter and Orange Zest and bring the mixture to a boil whisking until nearly smooth. Reduce the heat and simmer, stirring occasionally until the mixture reduces to about 4 cups and has thickened, about 10 minutes more.
3	MOLE SAUCE: Remove from the heat and allow it to cool slightly. Pour the mixture into a blender and pulse until smooth (Do in batches if necessary).
4	Preheat the oven to 350 degrees with a rack just below center. In a large mixing bowl, add in the shredded Chicken or Turkey. 1/2 cup of the Mole Sauce and 1 1/2 cups of the Queso Fresco, mix together thoroughly until everything is coated evenly with Mole Sauce.
5	Pour 1 cup of Mole Sauce into the pie tin. Pour 1 cup of Mole Sauce into the 13 x 9 baking dish, shake to spread it evenly.
6	In a large skillet, large enough to hold a Tortilla flat, over medium high heat, heat 1/3 cup Oil until it shimmers. Fry a Tortilla until softened and lightly browned. Drain the Tortilla on paper towels.
7	Using tongs, dip the fried Tortilla into the pie tin. Turn over until both sides are lightly coated with Sauce. Fill the Shell with 1/3 cup of the Chicken Mixture, roll it up tightly and place it seam side down into the baking dish. Repeat steps 6 & 7 until all of the Chicken Mixture is used
8	Pour any remaining Mole Sauce evenly over the top of the Tortillas (pie tin also). Cover with aluminum foil and bake for 25 minutes. Remove the aluminum foil and bake for an additional 10 minutes. Remove from the oven and let stand for 10 minutes before serving.
9	Just before serving, sprinkle the top evenly with the remaining Queso Fresco, Green Onions, Pepitas, Red Onion and Cilantro.
SERVE	Serve while hot with Sour Cream, Hot Sauce and chosen optional ingredients on the side.

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