



Mole Chicken Chili

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 20 minutes

The cocoa, cinnamon, cloves and raisins are the basis for a complex and pleasing base that takes the taste buds away from traditional chili recipes. The shredded chicken is also a diversion from tradition but acts as a good medium for the sauce.

3 tablespoons vegetable oil
2 tablespoons chili powder
2 tablespoons cocoa powder
3 cloves garlic, minced
1 tablespoon chipotle peppers in adobo sauce, canned, minced
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
2 1/2 cups low-sodium chicken broth
1 14.5 oz-can tomatoes, diced, canned
1 cup raisins
1/4 cup peanut butter
4 pounds chicken thighs, bone-in, skin on, skin removed, trimmed
salt and pepper, to taste
1 medium onion, halved and sliced 1/2 inch thick
1 each red bell pepper, stemmed, seeded, and cut into 1-inch pieces
1/4 cup fresh cilantro, minced



BUILD FLAVOR (15 minutes):

Heat 2 tablespoons oil in pressure-cooker pot over medium heat until shimmering. Add chili powder, cocoa, garlic, chipotle, cinnamon, and cloves and cook until fragrant, about 30 seconds.

Stir in broth, tomatoes, raisins, and peanut butter, scraping up any browned bits. Bring to simmer and cook for 5 minutes.

Puree sauce in blender until smooth, about 30 seconds.

Season chicken with salt and pepper.

Heat remaining 1 tablespoon oil in now-empty pot. Add onion and cook until softened, about 5 minutes.

Stir in sauce, then add chicken to pot.

HIGH PRESSURE (25 minutes):

Lock pressure-cooker lid in place and cook on high pressure for 25 minutes.

QUICK RELEASE PRESSURE:

Quick release pressure, then carefully remove lid, allowing steam to escape away from you.

BEFORE SERVING (25 minutes):

Transfer chicken to cutting board, let cool slightly, then shred meat into bite-size pieces, discarding skin and bones.

Meanwhile, bring chili to simmer, stir in bell pepper, and cook until tender, 10 to 15 minutes.

Stir in shredded chicken and cilantro, season with salt and pepper to taste, and serve.

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at www.5starrecipe.com