



Chocolate Mole

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Roasted Red Peppers 1 Roasted Pasilla pepper 1/2 yellow onion, diced 1/4 cup almonds 1/2 jalapeno, diced 2 tsp. cinnamom 1 tsp. cumin 1 Tablespoon paprika 2 Tablespoons salt 1/2 cup olive oil 2 Tablespoons lime juice 1 1/2 ounces chocolate

Instructions

In a medium saute pan, heat 2 Tablespoons olive oil. Add onion, jalapeno, almonds, cinnamon, cumin, paprika and salt until onions are translucent. Let cool slightly. Puree all the ingredients except for the chocolate in cuisanart. Return puree to pan and add chocolate. Turn on low, stirring constantly until chocolate is fully melted and incorporated, let cool to room temp and serve with chicken tostada recipe.