



Chicken Mole

Serves four

3 cups mole sauce

3 cups shredded chicken or 8 cooked, skinless chicken thighs or legs

3 TBS sesame seeds

Place the chicken and the sauce in a pan. Bring it to a simmer and cook for about 20 minutes. While the chicken is cooking, dry toast the sesame seeds for about 6 minutes.

Sprinkle the seeds over the cooked chicken and serve with white rice. Enjoy!

Note – Make sure the chicken is not shredded finely. You want big chunks of meat inside this sauce.