



La Costeña Mole Chicken

Serve with a side of La Costeña® Pinto or Black Beans



1 Product



35 Mins



Lunch / Dinner

Ingredients

- 4 chicken thighs and legs, with bones and skin
- 1 jar La Costeña Mole
- 1 can evaporated milk
- 1/2 tsp Chicken stock powder, optional
- Sesame seeds as a garnish
- Cooking oil as needed
- Salt and pepper to taste



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Preparation

Bring a pot of water to a boil and cook the chicken through. Drain and set aside. Reserve a cup of chicken stock. Add half a teaspoon of chicken stock powder if the stock is too bland.

Add the La Costeña Mole, evaporated milk and chicken stock into a blender and pulse until combined.

Pour the blended mole into a small pot and bring it to a boil.

Serve the chicken and coat it with a generous layer of mole. Garnish with sesame seeds, and serve, salt & pepper to taste!