

Chicken Mole with Arroz Amarillo



FOODSERVICE



SERVING SIZE: 20

Ingredients

- 5 cups White Rice, Dry
- 2 1/2 quarts Organic Free Range Chicken Broth
- 1 2/3 tablespoons Sazon
- 3 3/4 fluid ounces Water
- 2 1/2 cups Onion, Finely Diced
- 2 cups Poblano Chilies, Diced
- 1/3 cup Minced Garlic
- 1/2 cup Unsweetened Cocoa Powder
- 1 2/3 tablespoons Cumin
- 1/4 cup Sazon
- 5 pounds **Furmano's Petite Diced Tomatoes**
- 1 1/4 dozen Boneless Chicken Thighs, Julienned
- 1/3 cup Cilantro, Chopped
- 1 1/4 teaspoons Salt

In This Recipe



Preparation

1. For Rice, mix all ingredients in medium sized sauce pot.
2. Over medim heat, bring contents to a boil and hold for 5 minutes.
3. Cover, then let stand for 20 minutes.
4. For Chicken Mole place saute pan on medium heat. When pan is hot, add Olive Oil.
5. Then add Onions and Poblano Peppers and saute on medium heat for 5 minutes. Add Garlic and hold for an additional 5 minutes.
6. Mix in Cumin, Cocoa, and Sazon.
7. Add Diced Tomatoes and Chicken, heat to 180* and hold for 15 minutes.
8. Add Cilantro and Salt, mix well.
9. Serve over rice.

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