

Enchiladas with chocolate mole



Here's a recipe for enchiladas served with both a green and a chocolate sauce. The chocolate sauce has at its heart the same tomatillo base, with the added heat of chillies and the richness of ground almonds and very dark chocolate (try to go for 85% or higher cocoa solids).

Because the sauce is so rich we don't insist on using any spices to flavour the chicken - we leave that up to you! You will need some smoky chillies - traditionally pasilla, morita & ancho - but chipotle flakes or whole chillies in adobo sauce will work beautifully. **serves 4-6**

INGREDIENTS

- 700g/ 1.5lb chicken/turkey breasts
- 2tbsp vegetable oil
- 4 large or 8 small wheat tortillas
- 120g/4oz cheese (feta, Cheshire or mild cheddar), grated

For the sauce:

- 1 tbsp oil
- 20g ground mexican chillies OR 1 tbsp finely chopped chillies in adobo sauce
- 1 medium onion, peeled and quartered
- 2 cloves garlic, crushed
- 1 tsp salt plus ground black pepper

- 400g can tomatillos (including juice)
- 25g/1oz very dark chocolate, grated
- 1 tbsp ground almonds

RECIPE

1. Heat the oil in a large pan and gently fry the chillies.
2. Add the onion, garlic, tomatillos and seasoning, bring to the boil and then simmer for about half an hour. Blend until smooth.
3. Add the chocolate and almonds and cook gently for about another half hour.
4. Place the chicken breasts in an oven dish, coat with the oil and cover with foil. Cook at 180 degrees for about 25 minutes.
5. Shred the chicken using two forks and use to fill the tortillas. Roll up and place in an ovenproof dish.
6. Pour the hot sauce over, sprinkle with cheese and grill until the cheese has melted.
7. Serve with rice, refried beans and a tomato and avocado salad.