

Mole and Spanish Rice

Recipe from Yvette Garcia Castillo

Mole Ingredients

Chicken pieces or chicken breast
1-1/2 tsp of salt
1-1/2 tsp of garlic powder
1-1/2 tsp of cumin
4 - 6 bread slices
Dona Maria seasoning (to taste)

Spanish Rice Ingredients

1 cup of white rice
1/4 tomato, onion, green bell pepper, chopped
1 tsp minced garlic
3 cups of water
3 sprigs of cilantro
2 Tbs Knorr Caldo de Tomate bouillon

Preparation

Mole: Cover chicken completely with water. Add salt, cumin, and garlic powder. Boil chicken, but make sure not to overcook. Remove half the chicken broth and place in blender with bread and Dona Maria seasoning and blend. Add more bread slices if you want it thicker or more Dona Maria if you want it spicy (make sure not to get on clothes as Dona Maria can stain). Add blended mixture back to the pot and mix well. Let simmer for another 10-15 minutes or until chicken looks done inside.

Spanish Rice: Coat bottom of frying pan with oil and place on medium heat. Add rice and brown, being careful not to burn. As rice browns, add the chopped onion and bell pepper. Continue to stir rice for 1-2 minutes, then add tomato and cook another 1-2 minutes. Add the water, cilantro, and Knorr seasoning. Keep covered. Cook for 20-30 minutes. Taste rice after 10-15 mins to determine salt level. Add more Knorr seasoning to increase the saltiness.

Top Spanish Rice with Mole