

Chicken With Mexican Peanut Chocolate Sauce



Mixing Mexican ingredients with chocolate is a delicious that combination.

Serves: 6

Profitability:

Steps:

In a large saucepan heat oil and fry nuts, almonds, peanuts, garlic, and onions slightly and set apart until cold. Onions should become transparent.

Blend to a smooth paste in a blender when cold.

Add to blender chipotle peppers, sesame seeds, raisins, fried bread, tortilla, cinnamon, pepper, anise, and blend; add chicken broth to obtain a smooth, thick sauce.

Heat the sauce in a saucepan while stirring with a wooden spoon, if necessary add more chicken broth.

Add chicken to boiling sauce, lower heat to a minimum and cook for at least 7 minutes.

Add salt and if necessary a pinch of sugar. .

Add chocolate, mix well when melted.

Serve up and satisfy those hungry bellies.

You could also skewer the chicken for a lovely summer snack.

Ingredients:

1 can chipotle peppers (chipotle paste could be used instead)

120g unsalted peanuts, peeled

60g toasted sesame seeds

60g peeled almonds, toasted

60g pecans

60g raisins

4 slices of dried bread and fried until golden

30g semi-sweet chocolate

3 cloves of garlic, roasted

2 cinnamon twigs

1 tbsp star anise

1 tbsp ground pepper

1 tortilla sliced and fried

1 onion, chopped

Chicken broth

Salt to taste

A pinch of sugar

Cooked chicken legs, breasts and thighs