



# Chicken Mole Enchiladas

*This recipe is packed with flavor, easy to make, and fun to share with friends and family.*

**Makes 6 servings. 2 enchiladas per serving. | Prep time: 30 minutes | Cook time: 30 minutes**

## Mole

- 1 (14.5-ounce) can no salt added diced tomatoes**
- 3 dried ancho chiles, stemmed and seeded**
- 3 cloves garlic, chopped**
- 1 cup chopped onion**
- 2 cups canned chicken broth**
- 1/3 cup raisins**
- 1 1/2 teaspoons dried oregano**
- 1/2 teaspoon ground cumin**
- 1/4 teaspoon cinnamon**

## Enchiladas

- 2 cups chopped or shredded, cooked chicken breast**
- 1 cup onion**
- 12 (6-inch) corn tortillas, warmed**
- 1 3/4 cups crumbled Queso Fresco cheese, divided**

### *Optional Toppings*

- Avocado slices**
- Light sour cream**
- Chopped fresh cilantro**

## MOLE

1. Place tomatoes, chiles, garlic, onion, broth, raisins, and seasonings in a blender container and cover with a tight fitting lid. Blend until smooth.
2. Transfer to a medium saucepan and cook over medium heat for about 15 minutes to thicken mole, stirring often. (You should have about 4 1/4 cups of mole.)

## ENCHILADAS

1. Place chicken in a medium bowl and stir in onion and 1 cup of mole.
2. Preheat oven to 400°F. Put about 1 cup of warm mole in a large, shallow baking dish. Place one tortilla on a plate, keeping the rest warm as you work. Dip tortilla in warm mole, shaking off excess. Place a few tablespoons of chicken mixture in the center, then top with a heaping tablespoon of cheese. Roll up and place seam side down in the baking dish.
3. Repeat with remaining tortillas, chicken, and cheese.
4. Pour remaining mole over the top and sprinkle with remaining cheese and bake for 15 minutes.
5. Serve hot with avocado slices, light sour cream, and cilantro, if you like.

**tip:**

Mole can be made up to 1 week ahead and refrigerated until ready to make enchiladas.



**Nutrition  
information  
per serving:**

Calories

**370**

Carbohydrate

**43 g**

Dietary Fiber

**7 g**

Protein

**26 g**

Total Fat

**12 g**

Saturated Fat

**4 g**

Trans Fat

**0 g**

Cholesterol

**50 mg**

Sodium

**470 mg**

