**Chicken with Mole Sauce**

**Ingredients:**

½ cup oil (or more for frying)

10# chicken thighs

**Sauce:**

¼ cup olive oil

1 red and 1 white onion, medium dice

18 cloves garlic, minced

6 pkg. sliced almonds

2 pkg. pumpkin seeds

2 Tbsp. sesame seeds

3 Tbsp. cumin seeds

3 Tbsp. coriander seeds

1 tsp. cinnamon

8 dried passila chilies, stems, removed cut into 2” pieces

8 dried arbol chilies, stems removed, cut into 2” pieces

4 dried ancho chilies, stems removed, cut into 2” pieces

6 cups chicken stock

3 Tbsp. oregano

4 pieces orange peel (get from the group making carne asada)

6 oz. chocolate chips

**INSTRUCTIONS**

1. Season the chicken with salt and pepper. In 2 Tbsp. of the oil, fry over medium high heat in the large sauté pan until browned on both sides. Set aside on a sheet pan.

**Sauce:**

1. While the chicken is cooking start the sauce.
2. In a large pot, heat the oil over medium heat.
3. Cook both kinds of onions until they are golden brown all over; about 6-8 minutes.
4. Add in garlic, almonds, pumpkin seeds, sesame seeds, cumin seeds, coriander seeds, and cinnamon. Sauté until the almonds begin to develop color; about 3-4 minutes.
5. Add chilies and cook for another 2 minutes.
6. Pour in chicken stock, oregano, and orange peel. Cook for 20-25 minutes, or until the chilies are very soft.
7. Once the chilies are soft, stir in the chocolate until it is melted.
8. Transfer the mixture in batches to the blender and blend until smooth.
9. Mix all batches together in a bowl. Adjust seasonings to taste.