

Chicken with Mole Sauce

SERVINGS: 6

Betsy Martin SV Equinox

Ingredients

6 pieces of chicken
1 medium onion, loosely chopped
5 garlic cloves, peeled
6 cups of water
salt to taste
1 medium chayote squash, peeled & cut in slices
3 medium potatoes, peeled and cut into cubes 1 cup green beans, tops removed
3 Cups Mole (Choose your favorite Mole--Amarillo or Rojo are great and if you have the time Mole negro is fantastic.)

PREPARATION:

Put the pieces of chicken in a pot with the onion and garlic. Fill the pot with water and add salt to taste. Cook for 35 min. on medium heat.

Boil the chayote, green beans, and potatoes in water until they are cooked but still firm, "al dente." About 7 min. Remove from water and set aside. Save water and use as chicken stock at a later date. This is great to freeze up so you always have stock available.

Heat your favorite mole in a separate pan, when ready add the cooked chicken and vegetables. Remove from heat when chicken and vegetables are warmed. Serve hot.