

CHICKEN MOLE SOUP

Making mole from scratch is quite a daunting task. I once took a cooking course in Mexico and there were over 26 ingredients to the recipe. It was fun to do, but sourcing all the right ingredients, not to mention the long cooking process, isn't always practical. But, there are some fantastic mole pastes on the market. I use the mole poblano from [Hernan](#). It really gives this soup a wonderful, rich flavor. If you like it spicier, add some red chili flakes or cayenne.

INGREDIENT (Serves 6-8)

2 Tablespoons olive oil
1 onion, sliced
1 green pepper, sliced
1 red pepper, sliced
2 garlic cloves, minced
2 cup shredded cooked chicken
1 can kidney beans
1 can corn
1 $\frac{1}{2}$ teaspoons salt
1 $\frac{1}{2}$ teaspoons fresh ground pepper
3 ounces mole poblano paste
2 quarts chicken broth or bone broth
1 cup fresh baby spinach
blue corn chips, crumbled
 $\frac{1}{2}$ cup queso fresco (chopped into small pieces, for garnish)
Sour cream for garnish

PREPARATION

In a medium sized pot, heat olive oil. Add onion and sauté for 6-7 minutes until they start to brown. Add the peppers, sauté for 2 more minutes. Add in garlic cloves, chicken, beans, and corn and sauté for 1 more minute.

Add the salt, pepper, and mole poblano and stir ingredients.

Add chicken broth. Bring to boil, then add spinach and reduce heat to simmer for ten minutes.

Re-season to taste.

To serve, ladle soup into bowls. Garnish with corn chips, cheese, and a dollop of sour cream.