

SHORTCUT CHICKEN MOLE NACHAOS

From Katherine Whaley

Ingredients:

2 tablespoons GOYA olive oil
1 cup diced white onion
5 cloves garlic, peeled and minced
1/4 cup GOYA chili powder*
2 tablespoons all-purpose flour
1 teaspoon ground GOYA cinnamon
1 tbsp ground GOYA cumin
2 1/2 cups chicken stock
2 tablespoons smooth peanut butter
GOYA chipotle peppers in adobo
1 tablespoon unsweetened cocoa powder
1 teaspoon GOYA sea salt
Shredded Rotisserie chicken
Cilantro
1 Can GOYA black beans (Rinsed and drained)
Shredded cheddar cheese
Tortilla chips

Instructions:

- 1- Heat olive oil in a large sauce pan at medium, then add onions and minced garlic. Sautee for about 1 minute
- 2- Add chili powder, flour, cumin and cinnamon to pan. Stir and sauté for about one minute. Then add half of your chicken stock and the peppers in adobo.
- 3- Once Heated blend with a hand mixer, or a blender and return sauce to pan.
- 4- Add cocoa powder, salt and peanut butter. Whisk together and heat on medium high.
- 5- On a large foiled baking pan, layer chips and shredded chicken. Drizzle Mole sauce on top. Sprinkle cheese and black beans on top.
- 6- Heat nachos in oven at 400 degrees until cheese is melted.
- 7- Serve immediately. Garnish with nacho toppings of your choice (Cilantro, salsa, sour cream, guacamole, etc.)