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## INGREDIENTS

1 jar of [Cool Chile Mole Poblano Paste](#)

500ml chicken stock

250g shredded chicken

1/4 - 1/2 tsp of salt

10 [Street Food Tortillas \(white\) 10cm](#)

Sesame seeds for sprinkling

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## MOLE POBLANO CHICKEN TACO

**Serves** Makes 10 small tacos

**Cooks In** less than 30 minutes

**Difficulty** Easy

Mole Poblano has always played a star role in Mexican Cuisine. It's a dish many Mexicans continue to make for special occasions and parties. By using Cool Chile Mole Poblano Paste you can now rustle up a mole poblano taco in a flash, to make any occasion special.

## METHOD

- 1 For the sauce, put the Mole Poblano Paste in a sauce pan with 500ml of water or stock, bring to a simmer and blend with a stick blender until smooth. Let the sauce, simmer for half an hour to let the flavours meld, it will have reduced to about 300ml. The sauce should be thick like extra thick double cream, you want it to cling to the chicken and to hold its own.
- 2 Toast a few teaspoons of sesame seeds, then leave to one side for sprinkling on tacos.

### To assemble:

Warm the tortillas in a dry pan on both sides until toasty but still soft, tuck them into a clean tea towel to keep them warm as you reheat them. When serving place about 20-25g of the shredded chicken on the taco, top with 1 tbs of the mole sauce and sprinkle with sesame seeds. Eat presto pronto!

### Suggestion:

With the left-over sauce, fry a couple of large tortillas in oil, then cover with the mole poblano sauce and top with fried eggs, makes a hearty almuerzo dish. Or serve mole sauce with some white rice and some refried black beans and soft corn tortillas on the side, it makes a simple light lunch. Mole sauce freezes well.