

Chicken Enchiladas in Mole Sauce

Ingredients:

½ cup	White onion, chopped	1 tbsp	Olive Oil
3 ea	Garlic Clove, minced	1 tbsp	Tomato Paste
10 oz	Red Enchilada Sauce	1 cup	Chicken Stock
1 ea	Chipotle Pepper	1 tsp	Adobo Sauce
2.5 oz	Dark Chocolate (at least 70% cacao), broken into pieces		
2 tbsp	Peanut Butter, smooth	1 tsp	Cinnamon
1 tbsp	Oregano, fresh		Salt & Pepper
1 ea	Rotisserie Chicken, shredded	1 cup	Spinach Leaves
8-10 ea	Small Flour or Corn Tortillas	1 ea	Red Onion, sliced
8 oz	Pepper Jack Cheese, grated		Avocado Slices
	Lime Wedges & Cilantro Sprigs		Queso Fresco, crumbled

Directions:

- Preheat oven 350.
- In a medium saucepan, heat the oil over medium-high heat. Add the onions and sauté for 3 minutes, or until they begin to slightly brown. Add the garlic and sauté another 30 seconds, until fragrant. Stir in the tomato paste to coat the onions. Add the enchilada sauce, chipotle pepper, adobo sauce, and the chocolate. Stir it until the chocolate melts, about a minute.
- Add the chicken stock, peanut butter, cinnamon and oregano. Season with a pinch of salt, and let the mix simmer for 10 minutes. Then, using an immersion blender, puree the sauce until it's blended and smooth, about 30 seconds. Let the sauce continue to simmer another five minutes on low, while you prep your enchiladas. Ladle about half a cup of the sauce along the bottom of a 9x13 casserole dish.
- Layer each tortilla with a small mound of shredded chicken, a few spinach leaves, and shredded cheese. Roll each one up and place them seam-side down in the casserole pan. Spoon the sauce over the top of the enchiladas, and bake for 25-30 minutes, until the sauce is bubbling, the tortillas are slightly brown and crispy, and the cheese is melted and gooey.
- Garnish the enchiladas with crumbled queso fresco, thinly sliced red onion, cilantro, avocado slices, and lots of lime wedges. Lime is key! Citrus is your friend.



Mexican Hot Chocolate Cake

Ingredients:

Cake

1 ½ cup	All-Purpose Flour	1 cup	Sugar
¼ cup	Cocoa Powder, unsweetened	1 tsp	Baking Soda
2 tsp	Cinnamon	½ tsp	Salt
¼ tsp	Cayenne Pepper	½ tsp	Espresso Powder
1 tbsp	Apple Cider Vinegar	1/3 cup	Vegetable oil
1 cup	Cold Water	1 tsp	Vanilla Extract

Frosting

½ cup	Butter, softened	½ tsp	Cinnamon
3 cups	Confectioners Sugar	1 tsp	Vanilla Extract
6 tbsp	Heavy Cream		

Directions:

- Preheat oven to 350 degrees. Line and grease an 8" round cake pan and set aside until you are ready.
- In a small bowl, whisk together the water, oil, vinegar, and vanilla.
- Whisk together the remaining ingredients in a large bowl until it's fully combined.
- Slowly pour the water mixture into the center of the dry ingredients and whisk for a minute or two until fully blended. It will be a thick, brownie-like batter. Make sure the oven rack is placed in the middle of the oven and then pour the batter into the prepared pan.
- Bake for 30-35 minutes until a toothpick comes out clean, or with a few crumbs on the toothpick.
- While the cake is baking, place the butter, cinnamon, heavy cream, and vanilla in a large bowl and whip until smooth and creamy. Add confectioners sugar, 1 cup at a time, until it's creamy and spreadable. If you want to thin it out, add a touch more cream.
- Once the cake is cooled, spread the frosting over the top (it will be a generous layer, so use as much as you prefer)

