

# Chicken Mole with Four Chiles

Yield: 8 min  
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/lard-mexican-flour-tortilla-recipe>

## Ingredients:

- 4 mulato chiles dried
- 4 dried ancho chiles
- 4 guajillo chiles dried
- 4 chilies dried pasilla
- 2 teaspoons lard or more as needed
- 1 onion large, peeled and chopped
- 4 cloves garlic chopped
- 1 flour tortilla 7 inch
- 2 corn tortillas 5 inch
- 1 plantain peeled and chopped
- 1/2 cup almonds
- 1/2 cup peanuts
- 1/8 cup sesame seeds
- 14 ounces whole peeled tomatoes
- 1 mexican chocolate tablet of, such as Abuelita or Ibarra
- 1 whole chicken

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 80 milligrams
4. Fat: 19 grams
5. Fiber: 8 grams
6. Protein: 33 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 230 milligrams
9. Sugar: 5 grams

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