

Green Mole Chicken (Pollo en Mole Verde)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-green-mole-recipe>

Ingredients:

- 4 pounds whole chicken cut into 8 pieces, or four whole chicken legs, drumstick plus thigh
- 1/2 cup cilantro stems chopped
- 1 tablespoon kosher salt
- 1 teaspoon whole black peppercorns
- 2 cloves garlic chopped
- 1 yellow onion large, chopped
- 1 bay leaf
- 8 ounces tomatillos by weight, peeled, rinsed, and chopped
- 2 jalapeños stemmed and chopped
- 1/2 cup cilantro leaves
- 2 teaspoons kosher salt plus more to taste
- 2 cloves garlic chopped
- 2 flour tortillas toasted
- 2 tablespoons canola oil
- flour tortillas for serving, optional
- rice for serving, optional

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 295 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 95 grams
7. SaturatedFat: 6 grams
8. Sodium: 3590 milligrams
9. Sugar: 4 grams

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