

# Lazybones Slowcooker Turkey Mole

Yield: 6 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-turkey-legs-recipe>

## Ingredients:

- 1 1/2 kilograms turkey legs bone in, and thighs \*
- 1 pound tomato ripe
- 3 jalapeno peppers large
- 5 red chili peppers small
- 6 cloves garlic
- 1/4 cup almonds skin-on
- 1/2 cup pumpkin seed
- 1/2 cup raisins sultana
- 3 tablespoons oil
- 1 onion small
- 8 whole cloves
- 1/2 teaspoon anise seed dried
- 1 teaspoon hot red pepper flakes
- 1 1/2 cinnamon sticks or the equivalent in cinnamon bark \*\*\*\*\*
- 2 tablespoons salted butter
- 2 ounces unsweetened chocolate \*\*\*\*\*
- 1 cup chicken stock
- 1 teaspoon salt or to taste

## Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 190 milligrams
4. Fat: 42 grams
5. Fiber: 5 grams
6. Protein: 59 grams
7. SaturatedFat: 12 grams

8. Sodium: 680 milligrams
  9. Sugar: 10 grams
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