

# Pork with Mole Negro Sauce

Yield: 6 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-peanuts>

## Ingredients:

- 3 chipotles in adobo canned ,3 tbsp. adobo sauce reserved
- 1/2 cup corn oil
- 1/2 cup apple cider vinegar
- 2 tablespoons ancho chile powder
- 1 tablespoon dried oregano
- 1 tablespoon honey
- 3 cloves garlic
- kosher salt to taste
- freshly ground black pepper to taste
- 3 pounds pork loin trimmed
- 1 tomatillo large, stemmed, rinsed, and quartered
- 1 tomato small, cored and halved
- 1 yellow onion small, roughly chopped
- 1 cup corn oil
- 6 pasilla chiles dried, stemmed and seeded
- 1/2 plantain ripe, or banana, cut into 1?2" cubes
- 1/4 cup peanuts plus more crushed for garnish
- 1/4 cup sesame seeds
- 1/4 cup raisins
- 2 1/2 cups chicken broth
- 2 ounces mexican chocolate chopped
- 1 1/2 teaspoons oregano
- 1/2 teaspoon canela ground, or cinnamon
- 1 slice white sandwich bread toasted and crumbled
- kosher salt to taste
- piloncillo Grated, or brown sugar, to taste
- 6 sprigs cilantro for garnish, optional

## Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 145 milligrams
4. Fat: 95 grams
5. Fiber: 4 grams
6. Protein: 52 grams
7. SaturatedFat: 15 grams
8. Sodium: 440 milligrams
9. Sugar: 18 grams

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