

Homemade Mole Sauce

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-rice-rolls-sauce-recipe>

Ingredients:

- 5 chili pepper poblano, dried, seeded, cut open in half
- 1 spring onion
- 1 tomato small
- 1 1/4 cups chicken stock
- 1 teaspoon sesame seeds
- 10 almonds
- 10 raisins
- 1/4 roll bread
- 1 tablespoon vegetable oil
- salt as desired

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 15 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 530 milligrams
9. Sugar: 4 grams

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