

# Chocolate Chicken Mole

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## ***Nutritional Info***

Servings Per Recipe: 4

### Amount Per Serving

Calories: 260

Total Fat: 2 g

Total Carbs: 38 g

Protein: 24 g

## ***Ingredients***

1tbsp olive oil  
4 boneless, skinless chicken breasts  
1 medium onion, chopped  
1 clove garlic, chopped  
4 oz-can green chilies, chopped  
8 oz-can low-sodium tomato  
1 cup low-sodium chicken broth  
¼ tsp Tabasco sauce  
½ tsp cinnamon  
1 tbsp natural peanut butter  
1 ½ oz extra-dark chocolate, chopped

## ***Directions***

1. Heat oil in large saucepan on medium heat. Add chicken, cooking about 2 minutes on each side. Remove from skillet and set aside.
2. Sauté onion until soft, about 2 minutes. Add garlic and sauté until fragrant, about 1 minute. Add all remaining ingredients and stir to combine until the chocolate has melted.
3. Submerge the chicken in the sauce. Add water as needed so chicken is completely covered in sauce. Simmer on medium heat, about 30 minutes.
4. Serve with brown rice, chopped cilantro and a squeeze of lime or place chicken in warmed corn tortillas on a bed of shredded cabbage, cilantro and lime wedges.