

WHOLE CHICKEN WITH MOLE SAUCE

Serves 4

1 jar (240 gr) of CHEZWaWa small-batch Mole Sauce **

1 whole chicken, about 1 to 1.5 kilos, skinned disjointed and cut into serving pieces (or a mix of your favorite pieces purchased separately)

Your favorite kind of rice, steamed or boiled separately
(optional = about 100 grams of fresh cilantro, chopped)

Brown the chicken parts in oil in a large covered frying pan, about 5 minutes. Remove chicken from pan and set aside.

Add the jar of mole sauce to the frying pan and heat for 4 to 5 minutes uncovered on medium heat.

Lower heat and add all chicken parts except the breasts and simmer, covered, for 15 minutes. Add the chicken breasts and simmer covered for 10 to 15 minutes more, until all the chicken is cooked and tender.

Serve over the steamed rice (optional = sprinkled with fresh cilantro).

** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*