



# Mole chicken tacos

## *Ingredients*

- 12 tortillas made with MASECA® corn masa flour
- 1.65 pounds of chicken
- 5.3 ounces of mole poblano paste
- ½ purple onion, thinly sliced
- 1 tablespoon of sesame seeds

## *Preparation*

1. Cook chicken with salt and shred when ready. Set chicken broth aside.
2. Dissolve mole paste in a pan with the chicken broth, stirring constantly until all lumps dissolve and let it boil.
3. Add the shredded chicken to the pan with the mole sauce and turn off heat.
4. Warm tortillas made with MASECA® and fill with chicken to make the tacos.
5. Decorate with sesame seeds and garnish with purple onion.