

15 MINUTE LATIN MEALS SERIES

# 5 Minute Mole, Cilantro-Lime Cream and Plantain Pico de Gallo



**INGREDIENTS:**

**MOLE**

- 1 Cup Chicken Stock
- 2 Oz Mole Doña Maria Paste
- 1 Oz Peanut Powder
- 1 Oz Almond Powder
- 1 Oz Sesame Seeds Powder
- 1 Oz Semi-Sweet Chocolate Powder
- Salt and Pepper to Taste

**CILANTRO-LIME CREAM**

- 1 (8 Ounce) Container Sour Cream
- 2 Limes
- 1 Bunch Cilantro
- 1/2 Teaspoon Kosher Salt (to Taste)

**PLANTAIN PICO DE GALLO**

- 1 1/2 Cups Seeded, Diced Tomatoes
- 1/4 Cup Diced Onion
- 1 Tablespoon Diced Jalapenos
- Juice of 2 Limes
- 2 Tablespoons Cilantro, Plus Extra for Garnish
- 1/2 of a Plantain
- Salt and Pepper

**DIRECTIONS:**

**MOLE**

In a medium pot at medium heat add chicken stock, mole and dissolve. Add peanut, almond, sesame, and chocolate powder.

**CILANTRO-LIME CREAM**

1. Put container of sour cream, 1 lime and a good sized bunch of chopped cilantro into blender, and blend until smooth.
2. Add salt and more lime to taste, blend everything until smooth.

**PLANTAIN PICO DE GALLO**

In a bowl combine all ingredients.

