

Slow Cooker Chicken Mole: A Rich and Flavorful Mexican Classic

This slow cooker chicken mole stands out for several reasons:



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 cups chicken broth
- 1 can (15 oz) tomato sauce
- 1/2 cup unsweetened cocoa powder
- 2 tablespoons chili powder
- 1 teaspoon cumin
- 1 teaspoon cinnamon
- Salt and pepper to taste
- 1/4 cup chopped fresh cilantro (for garnish)

DIRECTIONS

1. In a slow cooker, combine the chopped onion, minced garlic, chicken broth, and tomato sauce.
2. Add the cocoa powder, chili powder, cumin, cinnamon, salt, and pepper. Stir until well mixed.
3. Place the chicken breasts into the slow cooker, ensuring they are submerged in the sauce.
4. Cover and cook on low for 6-8 hours or on high for 3-4 hours, until the chicken is tender and easily shredded.
5. Once cooked, shred the chicken in the sauce and stir to combine.
6. Serve hot, garnished with fresh cilantro.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-mole-a-rich-and-flavorful-mexican-classic/>