



## Pork Mole Stew

### Ingredients:

- 2kg boneless pork shoulder
- 1 tablespoon extra virgin olive oil
- 1 red onion, chopped
- 1 fresh green chili pod, chopped
- 215g can [chipotle in adobo sauce](#)
- 1 teaspoon ground cinnamon
- 410g can tomato purée
- 2 tablespoons brown sugar
- 2 cups chicken stock
- 50g 70% cocoa dark chocolate, chopped
- 500g packet [tortilla chips](#), to serve

## ...Pork Mole Stew with **Avocado Salsa**

### Avocado Salsa

#### Ingredients:

- 1 avocado, diced or 500g [avocado pulp](#)
- 1 red onion, finely chopped
- 1 tablespoon lime juice, plus wedges to serve
- 1 long red Chili pod, seeded, finely chopped
- 1/4 cup fresh coriander leaves, chopped

#### Preparation:

Heat oil in a large heavy-based saucepan over high heat. Pat Pork dry with a paper towel and sear until browned all over. Transfer to a large heatproof bowl. Meanwhile, place onion, chili pod, chipotle in adobo sauce and cinnamon in a food processor and mix until a paste forms.

Cook paste in the same saucepan, stirring until the mixture thickens slightly. Add toma-

to purée, sugar, stock and 2 cups of water. Bring to a simmer.

Return pork to pan and reduce heat to medium-low. Cook, covered, for 1 hour and afterwards uncovered for about 2 additional hours or until pork is tender.

Transfer pork to a cutting board. Remove and discard fat. Shred pork roughly using 2 forks. Return pork to pan and add chocolate. Cook stirring, for another 2 minutes or until heated through. Season with salt and pepper.

To make avocado salsa, combine all the ingredients in a bowl and season with salt and pepper.

To serve, top stew with salsa and serve with [tortilla chips](#) and lime wedges



#### Triangle Chips Salted\*

triangular cornchips,  
500g bag  
Product-Nr.: 200978



#### Avocado Pulp\*

unseasoned Avocado pulp, 500g bag  
Product-Nr.: 100186-12

\*Available in our online shop