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| Mole-d TacosIngredients:1-pound ground beef2 medium ancho chili or 8 small dried chilis2 tablespoons waterRed onion – chopped3 cloves garlic4 thyme leaves1-1/2 teaspoon Mexican chili powder1-1/2 teaspoons cocoa powder1 teaspoon paprika¾ teaspoon ground cumin½ teaspoon coriander2 tablespoons olive oil¼ teaspoon salt½ teaspoon fresh pepperA close up of food  Description automatically generated(If using small dried chili, cut the stems off of the chili and shake out the seeds) Soak the ancho chili/or small dried chili with enough hot water to cover until soft (microwave on high for 1 min will do it). Add the soften chili along with 2 tbsp of the soaking water, onion, garlic and thyme in a blender and blend until pureed. Set aside. Mix Mexican chili powder, unsweetened coco powder, paprika, ground cumin and ground coriander in a small bowl, set aside. Heat olive oil and unsalted butter in a large skillet over high heat.Cook the ground beef with 1 1/4 tsp of sea salt and 1/2 tsp of freshly ground black pepper until nicely browned. Once browned, add the spice-mixture and cook until fragrant, then add the chili-puree. Scrape off any browned bits on the skillet and cook until most of the moisture has evaporated, just a few min. Transfer to a container and set aside until needed. Can be made the day before and reheat before serving. |  |