

## Garden Chef Mole Sauce

- 3 T olive oil**
- 1 cup finely chopped onions**
- 3 T chopped garlic**
- 1 tsp ground cumin**
- 1/4 tsp ground cinnamon**
- 1 tsp cayenne pepper**
- 3 cups chicken broth**
- 2 oz dark chocolate, chopped**

Heat oil in a large saucepan over medium low heat. Add onion and cook until onion is tender. Add in garlic, cumin and cinnamon and cayenne. Whisk in chicken broth and increase heat to medium high. Boil until reduced, about 30 minutes, stirring occasionally. Remove from heat. Whisk in chocolate and season with salt and pepper, if desired.

Drizzle mole sauce over sautéed plantains to serve.

