

Chicken Mole

4 boneless, skinless chicken breasts

For the rub: 1 teaspoon cinnamon 1 tablespoon cumin 1 tablespoon garlic powder

1 teaspoon cayenne pepper 1 teaspoon Applewood Smoked Sea Salt

1 teaspoon Naga Jolokia Ghost Pepper Sea Salt

For the sauce: 3 tablespoons tomato paste 1 tablespoon honey

¼ cup O Live Brooklyn Infused Harissa Olive Oil ¼ cup O Live Brooklyn Infused Chipotle Olive Oil

7 oz can chipotle peppers in adobo sauce 1 cup O Live Brooklyn Dark Chocolate Balsamic Vinegar

Slice chicken into bite-sized pieces. Combine all rub ingredients and rub on chicken slices and allow to marinate in refrigerator overnight. Combine all sauce ingredients in a pot and heat on low to a simmer. Blend with an immersion blender while simmering, until mixture is smooth then remove from heat. Add chicken slices to sauce (sauce may need to be whisked prior to adding chicken if oils have separated) and simmer until chicken is fully cooked. Serve with toothpicks as an appetizer or with rice and beans as an entrée.

Serves 4