

Spicy Grilled Chicken with Creamy Pumpkin Mole Sauce

1 dried ancho chile, stemmed, seeded and torn into large pieces
2 tablespoon olive oil
1 white onion, sliced into rings
2 cloves garlic, peeled
1 slice bread (I used whole wheat bread)
3/8 cup canned diced tomatoes
1 3/4 cup chicken broth
2 chipotle chiles in adobo
1/2 cup canned pumpkin
1/4 cup milk
1 teaspoon dark brown sugar
honey, to taste
4 skinless boneless chicken breasts
cilantro



Heat heavy large pot over medium heat. Add chile pieces, toast until aromatic and lighter in color around edges, pressing with potato masher or back of fork and turning pieces, about two minutes. Set aside one 2-inch piece of chile for garnish, transfer remaining pieces to medium bowl. Cover chiles in bowl with hot water, soak until soft, about 30 minutes.

In same large pot, heat 1 tablespoons oil over medium-high heat. Add onion rings and garlic. Sauté until brown, about 4 minutes. Transfer to processor, leaving oil in pot. Add bread slice (cut off crust) to pot; cook until golden, about 30 seconds per side. Transfer bread to processor (reserve pot). Add tomatoes to processor. Puree mixture until smooth. Transfer tomato puree to small bowl (do not clean processor).

Drain ancho chiles and place in processor. Add 1/4 cup broth and 1 chipotle chile. Puree until smooth.

Add ancho chile puree to pot; cook until puree thickens and darkens, stirring often, about 1 1/2 minutes. Add tomato puree. Simmer until thick, stirring often, about 4 minutes. Whisk in pumpkin and 1 1/2 cups broth. Bring to boil. Reduce heat to medium-low. Simmer until mole thickens and reduces, about 15 minutes. Whisk in milk and sugar (and honey). Season to taste with salt.

Puree 1 tablespoons oil and 1 chipotle chile in small processor or force through sieve to make thick glaze. Transfer to bowl. Mole and glaze can be made three days ahead. Cover separately and chill.

Prepare barbecue (medium-high heat) or George Foreman grill. Rewarm mole. Spread chipotle glaze thinly over both sides of chicken breasts. Sprinkle chicken generously with salt. Grill until cooked through, about 5 minutes per side. Transfer chicken to plates. Spoon mole over each. Crumble reserved ancho chile piece; sprinkle over chicken. Garnish with cilantro sprigs and lime. Serves 4.

joanne-eatswellwithothers.blogspot.com, adapted from Bon Appetit