



Makes 3½ cups
Preparation Time: 30 minutes
Cook Time: 10 minutes

INGREDIENTS:

2 dried ancho chiles
2 dried pasilla chiles
2 dried guajillo chiles
3 tablespoons raisins
1 cup chopped onion
4 cloves garlic
1 teaspoon ground cinnamon
½ teaspoon ground cumin
½ teaspoon dried Mexican oregano, crushed
1 14.5-oz. can no-salt-added fire-roasted tomatoes, undrained
1 6-inch corn tortilla, torn into pieces
2 tablespoons almond butter
1 tablespoon unsweetened dark cocoa powder
1 tablespoon no-salt-added tomato paste
¼ teaspoon sea salt

Easy Mole Sauce

Mole, a traditional **Mexican** sauce that features a beautiful blend of spicy, savory, and sweet flavors, can often be complex and time-intensive to make. Here, our easy mole sauce delivers bold flavor without costing you hours in the kitchen. Three types of dried chiles are soaked and blended into a paste before being mixed with cumin, cinnamon, oregano, cocoa powder, and a few pantry basics. The end result is a smooth, deep red sauce that's ideal for spooning over roasted veggies or simmering shredded jackfruit to create an incredible **taco filling**.

For more sauce inspiration, check out these tasty ideas:

- [Masala Simmer Sauce](#)
- [Thai Red Curry Sauce](#)
- [Homemade Harissa](#)
- [Vegan Potato "Cheese" Sauce](#)
- [21 Stellar Vegan Sauces: So Much Better Than Store-Bought](#)

By Ellen Boeke

- 1 Use scissors to cut open chiles; discard seeds and stems (tip, above). Cut chiles into large flat pieces. In an extra-large dry skillet toast chiles 1 to 2 minutes or until slightly darkened and fragrant, turning frequently. Transfer to a bowl. Add raisins. Add boiling water to cover; let soak 20 minutes. Drain, reserving soaking liquid. Transfer chile mixture to a blender.
- 2 Meanwhile, in a 3-quart saucepan cook onion and garlic over medium 4 to 5 minutes or until tender and slightly browned, stirring occasionally and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Stir in cinnamon, cumin, and oregano; cook and stir 1 minute. Add to blender with chiles. Add the remaining ingredients. Cover and blend until smooth, adding enough of the reserved soaking liquid (about 1 cup) to make a smooth, slightly loose sauce.
- 3 Transfer sauce to the saucepan. Cook over medium-low 15 minutes or until slightly thickened, stirring occasionally. (Sauce may spatter. If needed, partially cover saucepan with a lid.)
- 4 Let cool and store in an airtight container in the refrigerator up to 1 week. Serve mole sauce warmed with roasted vegetables, grilled portobello mushrooms, baked sweet potato.