

Red Mole Gets the Green Treatment, too!

When you add fresh Avocados From Mexico to a Northern Mexican-style red mole, you get an even creamier, dreamier spread packed full of flavor, versatility, and value. Try these two bold, flavorful classics featuring our Avocado Red Mole.



Sizzling Red Mole Chilaquiles

Chilaquiles are already darn near perfecto, but when tender roasted squash and peppers are tossed with thick, crunchy tortilla chips, coated in rich Avocado Red Mole sauce and finished with Avocado Relish, runny fried eggs, and chihuahua cheese, that's perfecto indeed.



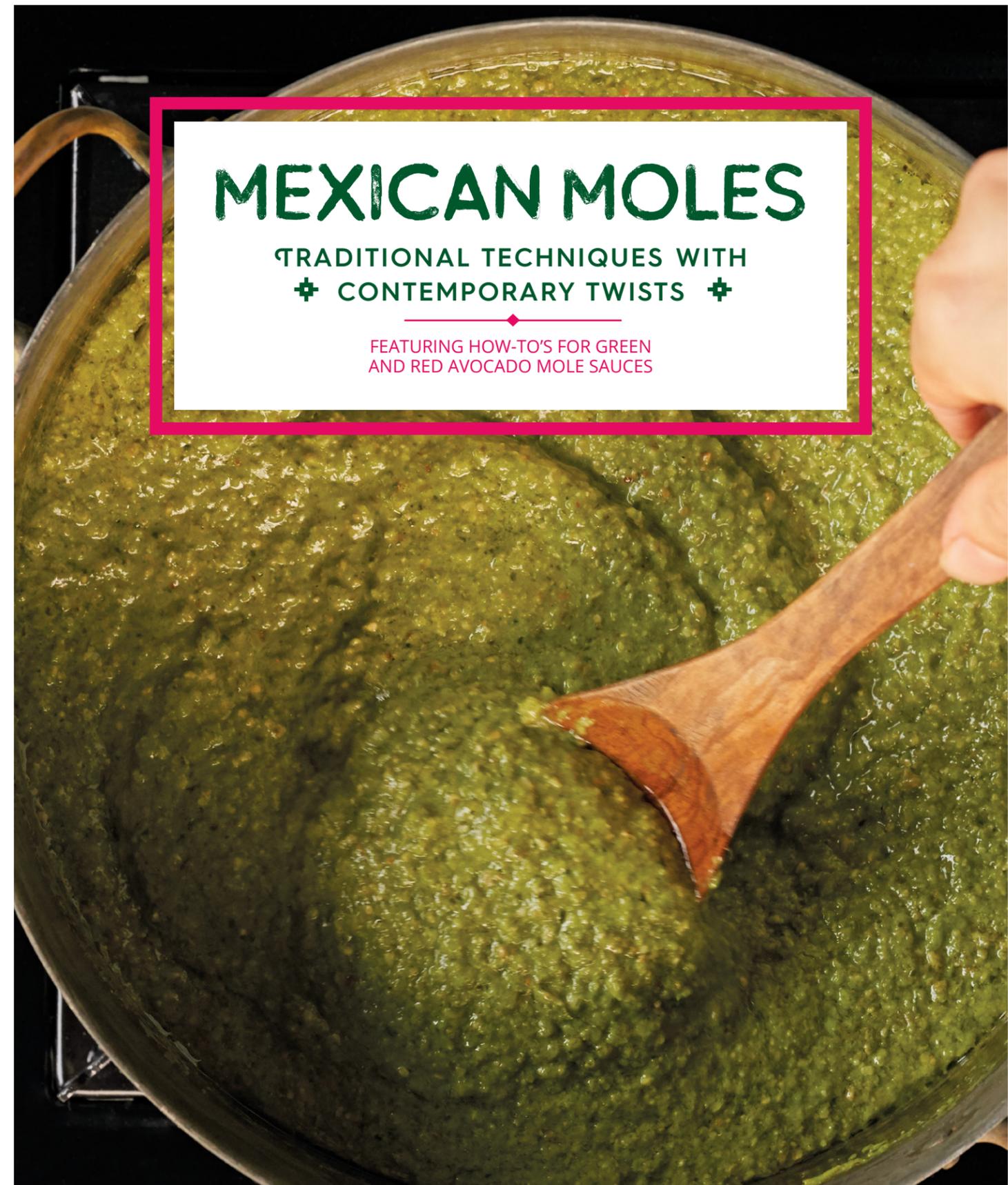
Classic Carnitas Torta with Avocado Red Mole

For our torta, we take a bolillo roll and smother it with Avocado Red Mole, Hatch green chili mayo, a heaping scoop of tender carnitas, black beans, pickled red onions, Cotija, and cilantro. Don't forget the extra mole on the side for dipping. Can you say delicioso?



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MEXICAN MOLES

TRADITIONAL TECHNIQUES WITH
✦ CONTEMPORARY TWISTS ✦

FEATURING HOW-TO'S FOR GREEN
AND RED AVOCADO MOLE SAUCES

Avocados ^{From} Mexico
◆◆◆ ALWAYS FRESH ◆◆◆

Introducing AVOCADO MOLE. OLÉ!

The various regions of Mexico each have their own distinct styles of mole sauce. While Mole Poblano from the Puebla region has often been called the “national dish of Mexico,” there are countless other delicious varieties. In fact, the state of Oaxaca is known as “The Land of Seven Moles.” So, how do you take these classic sauces and give them a modern yet authentic twist? With fresh Avocados From Mexico of course. Add value, flavor, and a delightfully creamy texture to these iconic sauces.



Scoop, Drizzle, and Slather on the Value with These Delicious Avocado Green Mole Dishes!



Avocado Green Mole Tamale Bowl

Turn a classic smothered tamale into an on-trend bowl build when you top a base of cilantro-lime rice and black beans with a tender chicken tamale, a generous smother of Avocado Green Mole, and top it all with fresh pico de gallo, queso fresco, and a fan of fresh Avocados From Mexico.



Green Mole and Shrimp Tacos

Avocado Green Mole is the perfect finishing sauce for these delicious tacos, filled with tender grilled shrimp, Green Apple and Avocado Pico de Gallo, pickled radishes, white onion, and Cotija cheese.

HOW TO MAKE AVOCADO GREEN MOLE (Makes 24 two-ounce servings)



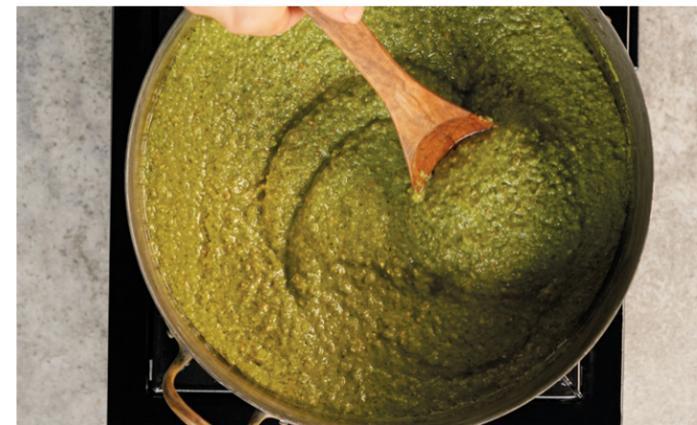
- STEP 1 -

Prepare avocado purée. You will need 2 cups jalapeños, cleaned and roughly chopped; 1 cup diced ripe Avocados From Mexico; 1-1/4 cups tomatillos, husked, halved, and rinsed; 2/3 cup each of the following: toasted, ground pepitas, roughly chopped white onion, and chopped fresh cilantro; 1/2 cup roughly chopped romaine lettuce; 1-1/4 tablespoons fresh lime juice; and 3/4 teaspoon minced garlic. Combine all ingredients in a blender and process until smooth.



- STEP 2 -

Heat 3/4 tablespoon olive oil in a medium saucepan over medium-high heat. Add 1/2 teaspoon freshly ground cumin and 1/4 teaspoon freshly ground coriander and cook for 30 seconds. Add avocado purée to saucepan.



- STEP 3 -

Cook, stirring constantly, until thickened to nearly the consistency of tomato paste, about 5 minutes. Stir in 1 cup chicken broth and another small squeeze of fresh lime juice.



- STEP 4 -

Use Avocado Green Mole immediately while hot or transfer to an airtight container and store in refrigerator for up to three days. Reheat to desired temperature before use.