

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

ENCHILADA MOLE DE POBLANO

8 flour or corn tortillas
1 jar Candeleros Mole Sauce
1 cup chicken stock
1 lb cooked turkey (or other meat)
¼ cup sesame seeds for garnish

Warm Mole sauce with the chicken stock. Bring to a light boil. Lightly toast or griddle the tortillas until warm. Place the tortilla on a plate with 2-4 oz of meat in the center spread down the middle. Roll the tortilla around the meat. Top with the Mole sauce & garnish with sesame seeds. Serve with black beans.