

PUMPKIN AND GUAJILLO MOLE POSADA MINI SHREDDED CHICKEN TAQUITOS

Mini Shredded Chicken Taquitos are served with a pumpkin and guajillo pepper mole sauce and garnished with pepitas and cotija. Yield: 2 Servings

Ingredients:

10 Each	Mini Shredded Chicken Taquitos [#255020], Prepared According to Package Directions	¼ Cup	Guajillo Pepper Adobo
		¼ Cup	Water
		To Taste	Salt & Black Pepper
1 Cup	Mole Sauce, Prepared	Garnish	Pepitas, Chopped
½ Cup	Pumpkin, Canned	Garnish	Cotija Cheese, Crumbled

Directions:

- 1. Place a saucepan over medium heat.
- 2. Add the mole sauce, pumpkin and guajillo adobo to the pan with the water.
- 3. Bring the sauce up to a simmer while whisking to combine, add salt and pepper to taste.
- 4. Place the sauce in a small ramekin and serve alongside Mini Shredded Chicken Taquitos.
- 5. Garnish with pepitas and cotija cheese.

