

Tofu Mole

Makes 4 servings

Ingredients

Tofu

- 1 lb. block firm tofu, cut into small (1/2 inch) cubes
- 3 tbsp. vegetable oil
- ½ tsp. ground cinnamon
- ½ tsp. salt
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- ¼ tsp. ground cayenne pepper

Mole Sauce

- 1 tbsp. vegetable oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 15-oz. can tomato puree
- 3 tbsp. unsweetened cocoa powder
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- ½ tsp. salt
- ½ tsp. ground cinnamon
- ½ tsp. ground cayenne pepper
- 1 and ½ tbsp. chopped fresh oregano (Mexican oregano, if you have it)



Directions

- 1) For the tofu, heat up 3 tbsp. vegetable oil in a large, flat sauté pan. Add the cinnamon, salt, cumin, coriander, and cayenne and stir to infuse into the oil. Add the cubed tofu in an even layer. (Be careful so the hot oil doesn't splash you!)
- 2) Cook for about 15-20 minutes, turning every 5 minutes or so, over medium-high heat until firm and golden brown. Put in a bowl and set aside.
- 3) For the mole sauce, heat the 1 tbsp. vegetable oil in the same pan. Add the onion and garlic and sauté for 5 minutes, or until the onions are translucent. Add the tomato puree, cocoa powder, cumin, coriander, salt, cinnamon, cayenne, and oregano. Put on lid and simmer for 5-10 minutes, or until thickened and hot.
- 4) Add the tofu and cook over medium-low heat, covered, just until heated through.
- 5) Serve alongside rice or warmed tortillas.