

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Lime Marinated Chicken in Mole Sauce

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

4 chicken breasts
(boneless and skinless)
1 cup lime juice
1 cup olive oil
Salt and pepper
2 cups mole sauce
(homemade or
commercially prepared)
Corn or flour tortillas
Salsa and guacamole for serving

Directions

Marinate chicken in lime juice and olive oil overnight.
Preheat grill. Pat dry and sprinkle with salt and pepper to taste.
Grill chicken until internal temperature is 140°F.
While chicken is cooking, gently heat mole sauce. When chicken is at temperature, slice into ½" slices and then finish in the mole sauce.
Serve immediately with tortillas, salsa and guacamole.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED