

# MOLE



## **Couscous**

- 1 cup of uncooked couscous
- 1 half cup coconut toasted
- a half of teaspoon of cinnamon

## **Mole**

- 1 Tablespoon of olive oil
- 2 teaspoon of minced garlic
- 2 {15 oz.} cans of black beans drained, rinsed
- 1 {16oz. jar} of salsa
- 1 and 1 half teaspoon of unsweetened coco
- 1 teaspoon of chili powder
- 1 half teaspoon of cumin
- 1 fourth teaspoon cinnamon

## **Topping**

- 3 oz. of Colby jack cheese
- 6 tablespoons of sour cream
- 1 half cup of thinly sliced onion greens
- 1 medium tomato chopped

Cook couscous as directed on package. Add coconut and cinnamon cover to keep warm. Heat oil in a medium sauce pan and cook garlic for one minute. Stir in the rest of the mole ingredients. Simmer on low until it is thoroughly warm.

To serve fluff couscous on a platter spoon Mole on top of couscous and add the topping.

*Brian Webb*