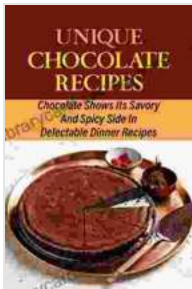


# Chocolate Shows Its Savory And Spicy Side In Delectable Dinner Recipes

Chocolate is no longer just a dessert ingredient. It can be used to create savory and spicy dishes that will tantalize your taste buds. Here are a few recipes to get you started.



## Unique Chocolate Recipes: Chocolate Shows Its Savory And Spicy Side In Delectable Dinner Recipes

by Camilla Moore

★★★★☆ 4.2 out of 5

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File size : 647 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 36 pages  
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## Chocolate Mole Chicken



This dish is a classic Mexican dish that is made with a rich, chocolatey sauce. The chicken is cooked in the sauce until it is tender and flavorful. Serve with rice or tortillas.

**Ingredients:**

- 1 whole chicken, cut into pieces

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground black pepper
- 1/4 cup unsweetened cocoa powder
- 2 cups chicken broth
- 1/2 cup chopped fresh cilantro

### **Instructions:**

1. Heat the olive oil in a large skillet over medium heat. Add the chicken and cook until browned on all sides. Remove the chicken from the skillet and set aside.
2. Add the onion and garlic to the skillet and cook until softened. Stir in the cumin, coriander, cinnamon, cloves, and black pepper. Cook for 1 minute more.
3. Stir in the cocoa powder and cook for 1 minute more.
4. Add the chicken broth and bring to a boil. Reduce the heat and simmer for 15 minutes, or until the chicken is cooked through.
5. Stir in the cilantro and serve.

## Chocolate Chili



This chili is a hearty and flavorful dish that is perfect for a cold winter night. The chocolate adds a rich and complex flavor to the chili.

### **Ingredients:**

- 1 pound ground beef

- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 cloves garlic, minced
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (15 ounces) kidney beans, rinsed and drained
- 1 can (15 ounces) diced tomatoes
- 1 can (15 ounces) tomato sauce
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon ground cumin
- 1 teaspoon ground oregano
- 1/2 teaspoon ground chili powder
- 1/4 teaspoon ground black pepper
- 1/4 cup chopped fresh cilantro

### **Instructions:**

1. Brown the ground beef in a large skillet over medium heat. Drain the fat.
2. Add the onion, green bell pepper, red bell pepper, and garlic to the skillet and cook until softened.
3. Stir in the black beans, kidney beans, diced tomatoes, tomato sauce, cocoa powder, cumin, oregano, chili powder, and black pepper. Bring

to a boil. Reduce the heat and simmer for 30 minutes, or until the chili has thickened.

4. Stir in the cilantro and serve.

## Chocolate Salmon

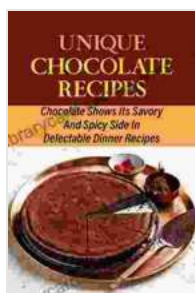


This dish is a unique and delicious way to prepare salmon. The chocolate adds a subtle sweetness to the fish, and the chili powder gives it a little bit of a kick.

### Ingredients:

- 1 pound salmon fillets

- 1/4 cup unsweetened cocoa powder
- 1 tablespoon chili powder



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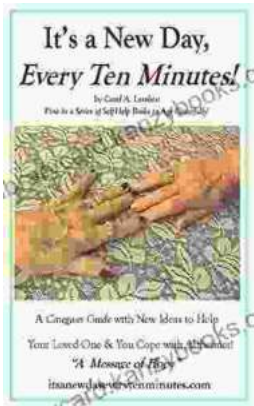
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