



*Bottled with love, for the joy of living*

**CHICKEN MOLE CHILI**  
**PAIRED WITH**  
**2015 ZINFANDEL, CASSATA VINEYARDS**

**INGREDIENTS**

3 tablespoons slivered almonds  
1 (14½-oz.) can whole tomatoes, undrained  
1 small yellow onion, chopped  
¾ cup lower-sodium chicken broth  
2 chipotle chiles in adobo sauce  
2 tbsp. adobo sauce (from 1 [7-oz.] can)  
2 tbsp. semisweet baking chocolate, finely chopped  
2¼ teaspoons kosher salt  
1 teaspoon ground cumin  
½ teaspoon ground cinnamon  
1½ pounds boneless, skinless chicken thighs  
2 (15-oz.) cans pinto beans, drained and rinsed  
2 tablespoons lime juice (from 1 lime)  
2-3 avocados

**INSTRUCTIONS**

Preheat oven to 350°F. Spread almonds evenly on a rimmed baking sheet & bake in preheated oven until toasted, about 6 minutes.

Combine toasted almonds, tomatoes, onion, broth, chiles, adobo sauce, chocolate, salt, cumin, and cinnamon in a blender; process until smooth, about 30 seconds.

Transfer mixture to a 6-quart slow cooker; add chicken thighs & beans. Cover & cook on low until chicken thighs pull apart easily and a thermometer registers 165°F when inserted in thickest portion of chicken thighs, about 8 hours.

Using 2 forks, shred chicken into large pieces without removing from slow cooker. Stir in lime juice. Garnish with avocado, radish, and cilantro.

**Dare to Pair!**

This Zinfandel's jammy notes and slightly tannic backbone make mole an ideal pairing with the sweet baking and exotic savory spices along with the cacao's own gentle tannin. The fruit-driven side of this wine tones the heat and is complimented by a medium bodied protein by way of the chicken that is tenderized in a slow cooker.