



Elevate Your Culinary Experience: Savory Delights with Chi Chi Chocolate's Charge Bar

Are you ready to tantalize your taste buds with a savory sensation unlike any other? Prepare to embark on a culinary journey infused with the rich flavors and nourishing benefits of Chi Chi Chocolate's reCharge Bar. At Chi Chi Chocolates, we pride ourselves on marrying tradition with innovation, crafting chocolates that not only delight the palate but also nurture the body and soul.

What sets Chi Chi Chocolate apart from the rest? We're proud to be the pioneers in infusing Chinese Herbal Formulas into chocolates, revolutionizing the way you indulge in your favorite treats. Our reCharge Bar is a testament to this commitment, blending the decadence of chocolate with the wisdom of ancient herbal remedies.



One of the star ingredients in our Charge Bar is Astragalus, also known as Huang Qi. This powerhouse herb has been revered in traditional Chinese medicine for centuries for its remarkable health benefits. So, let's delve deeper into the wonders of Astragalus and discover how it works its magic.

Astragalus is renowned for its immune-boosting properties, making it a valuable ally in maintaining your body's defenses against external threats. Rich in antioxidants, Astragalus helps fortify your immune system, enhancing its ability to ward off infections and illnesses. Moreover, this versatile herb is celebrated for its adaptogenic qualities, meaning it helps your body adapt to stressors, promoting overall resilience and vitality.

Now, let's translate the rejuvenating powers of Astragalus into a delectable savory recipe featuring Chi Chi Chocolate's Charge Bar:

Savory Chicken or Tofu Mole with Chi Chi Chocolate's Dark Chocolate Charge Bar

Ingredients:

- 1 Chi Chi Chocolate Charge Bar
- 4 boneless, skinless chicken breasts (or sub for 12 ozs of tofu)
- 2 tablespoons olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 tomatoes, diced
- 2 chipotle peppers in adobo sauce, chopped
- 1/4 cup raisins
- 2 tablespoons peanut butter
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon ground cinnamon
- Salt and pepper to taste
- 1 cup chicken broth
- Cooked rice, for serving
- Fresh cilantro, for garnish

Instructions:

1. Begin by melting the Chi Chi Chocolate Charge Bar gently in a double boiler or microwave, then set it aside.
2. In a large skillet, heat olive oil over medium-high heat. Add the chopped onion and minced garlic, sautéing until softened and fragrant.
3. Add the diced tomatoes, chipotle peppers, raisins, peanut butter, chili powder, cumin, cinnamon, salt, and pepper to the skillet. Stir to combine and cook for 2-3 minutes.
4. Add the chicken breasts to the skillet, nestling them into the sauce. Pour in the chicken broth and bring the mixture to a simmer.
5. Cover the skillet and cook for 20-25 minutes, or until the chicken is cooked through and tender.
6. Once the chicken is cooked, remove it from the skillet and shred it using two forks.
7. Return the shredded chicken to the skillet and stir in the melted Chi Chi Chocolate Charge Bar until it is fully incorporated, imparting its rich flavor and beneficial properties to the mole sauce.
8. Serve the savory chicken mole over cooked rice, garnished with fresh cilantro for a burst of freshness.

With each luscious bite of this savory chicken mole, you'll experience the harmonious blend of flavors and the revitalizing essence of Astragalus from Chi Chi Chocolate's Charge Bar. Elevate your culinary creations and nourish your body with the extraordinary benefits of Chinese herbal formulas infused in gourmet chocolates.

Ready to embark on your savory adventure? Visit Chi Chi Chocolates to indulge in the magic of Chinese herbal formulas infused in decadent chocolates. Elevate your cooking and wellness journey with Chi Chi Chocolate's Charge Bar today! Bon appetit!

