



## Chicken Chile Verde with Cornmeal Dumplings (adapted Pink Parsley's version from Pam Anderson)

1-1/2 pounds skinless, boneless chicken thighs  
Salt and coarse ground black pepper  
Flour for dredging  
2 tablespoons vegetable oil  
1 large onion, diced  
3 cloves garlic, minced  
2 jalapeno peppers, minced  
1-1/2 cups chicken broth  
1-1/4 cups purchased salsa verde  
1-1/2 cups corn kernels  
1 cup cream mixed with 2 tablespoons Wondra flour  
Salt & pepper to taste

Heat vegetable oil in a large Dutch oven over medium high heat. Cut chicken thighs in half, and then season well with salt and pepper. Dredge in flour and brown in batches in hot oil. Remove to a plate and set aside. Add onion, garlic and jalapeno peppers to pot and cook until onion is softened. Return chicken to pot and add chicken broth. Bring to a boil, reduce heat to a simmer and cook uncovered for 20 to 25 minutes until chicken is just tender. Add salsa verde and corn and return pot to a simmer. Stir in cream mixed with flour and stir and simmer until thickened (1 to 2 minutes) Top with dumplings, cover pot and adjust heat to maintain a steady simmer. Cook for 15 minutes to 20 minutes - DO NOT PEAK! Serve with additional jalapenos on the side. Serves 6

### Dumplings:

1-1/2 cups flour  
1/2 cup cornmeal  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup chopped cilantro  
2 tablespoons chopped chives  
1 cup milk  
3 tablespoons unsalted butter

Heat milk and butter together in microwave until butter is melted and milk is hot. Whisk together flour, cornmeal, baking powder and salt. Add cilantro and chives and toss with a fork to combine. Stir milk and butter into dry ingredients with a fork until just combined. Scoop on to hot chile verde and cook as directed above. (Use a 2 ounce scoop for tiny dumplings or a 4 ounce if you wish larger ones).