

like on my mother, and let me tell you, it's gorgeous.

SALSA VERDE CHICKEN WITH HERBED CORNMEAL DUMPLINGS

Active: 15 minutes
Total: 30 minutes

- 1 3/4 cups flour
- 1/2 cup yellow cornmeal
- 1 Tbsp baking powder
- Salt
- 1/4 cup thinly sliced scallion greens
- 1/4 cup chopped cilantro leaves and tender stems
- 1 cup whole milk
- 7 Tbsp unsalted butter
- 1 14.5-oz can chicken broth
- 1 16-oz jar salsa verde (about 2 cups)
- 1 5-oz can evaporated milk
- 1 2- to 3-lb rotisserie chicken, meat picked and left in large chunks (about 6 cups)

1. Heat oven to 400°F and adjust the rack to the lower middle position.

2. Whisk together 1 1/2 cups flour, the cornmeal, baking powder, and 3/4 tsp salt in a medium bowl; stir in the scallions and cilantro. Heat the milk and 3 Tbsp butter over medium heat in a small saucepan until steamy. Stir the milk mixture into the flour mixture to form a smooth, firm dough; set aside.

3. Heat the remaining 4 Tbsp butter in a large, deep skillet or a 5- to 6-qt Dutch oven over medium-high heat until foamy. Whisk in the remaining 1/4 cup flour until smooth. Whisk in the broth, salsa verde, and evaporated milk until smooth. Bring to a boil, stir in the chicken, and simmer until the sauce is thickened and

coats the back of a spoon, about 5 minutes.

4. Pinch the dough into pieces the size of a ping-pong ball (you should get about 18 balls) and drop onto the chicken mixture. Cover and transfer the skillet to the oven; bake until the dumplings are puffed and cooked through, about 15 minutes. Let rest for 5 minutes before serving.

Makes 6 servings. Per serving: 644 cal, 29 g fat (13 g sat fat), 48 g protein, 44 g carb, 2 g fiber.

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