



Tomatillo Chicken

Serves 8

Serve hot with tortilla chips, guacamole or avocado slices. Also makes a great filling for tacos. Garnish with a dollop of sour cream.

- 6 free-range skinless, boneless chicken breast halves
- 4 cups chicken broth
- 1 medium onion, chopped
- 2 – 3 dried hot peppers (to taste)
- 1 bay leaf
- 2 – 3 garlic cloves, crushed
- 1 lb. whole tomatillos, husked and rinsed
- 1/3 cup cilantro, chopped
- Salt and pepper to taste
- Sour cream for garnish

In a large Dutch oven bring chicken, broth, onion, peppers, garlic, and bay leaf to a boil. Reduce heat and simmer, covered, for 15 minutes. Remove from heat and cool 15 minutes. Remove chicken from pot and set aside to cool enough to handle.

Meanwhile, add tomatillos to the pot. Bring to a boil over medium-high heat and boil uncovered for 10 minutes, or until soft. With a slotted spoon, transfer tomatillos, peppers, and garlic to a blender; add cilantro and purée.

Pour the mixture back into the stock and mix well. Season to taste with salt and pepper. Pull chicken breasts apart into large chunks and add back into tomatillo mixture. Simmer until slightly thick, about 10 minutes.