

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Chicken Pipián Verde



Ingredients:

- 3 poblano peppers
- 12 to 15 tomatillos
- 2 serrano chiles, stems removed (optional)
- 1/2 medium onion
- 1 clove garlic
- 1 handful of cilantro
- 3/4 cup *pepitas* (hulled pumpkin seeds)
- 4 tablespoons masa harina
- 4 cups chicken broth
- 2 tablespoons canola oil
- 4 boneless skinless chicken breasts, cooked and cut into large pieces

Directions:

Roast the poblano peppers on a comal or non-stick skillet until completely blistered and charred all over. Place peppers in a plastic or paper bag and let sit for 10 minutes. (This allows the peppers to sweat, making them easier to peel.) Peel the charred skin from the peppers; remove the stems and seeds.

While the peppers are sweating it out in the bag, place the tomatillos and serrano chiles in a medium saucepan with just enough water to cover the tomatillos. Cook over medium-high heat until the tomatillos are completely cooked. Remove from heat and let cool slightly. Transfer the tomatillos and serranos chiles with a slotted spoon to a blender cup. Add the peeled roasted poblano peppers, onion, garlic, cilantro, pepitas, masa harina, and 2 cups of chicken broth. Puree until smooth.

Heat the canola oil in a deep skillet or large saucepan over medium heat. Carefully pour in the pureed sauce. Season with salt and ground black pepper to taste; stir to combine. The sauce should be the consistency of heavy cream. If it's too thick, add more chicken broth until desired consistency. Continue to cook over medium heat, stirring occasionally, until the sauce begins to boil. Add chicken and reduce heat to low. Cover and simmer over low heat until the chicken is heated through. Serve with [Mexican Rice](#) and warm corn tortillas. **Enjoy!**

<http://www.lacocinadeleslie.com/2014/03/chicken-pipian-verde-weekdaysupper.html>