

Slow Cooker Salsa Verde Chicken and Dumplings

For the Chicken and Sauce:

2 lbs. boneless, skinless chicken breasts
1/2 large red onion (or 1 small), diced
1 jalapeño, seeded, membranes removed, diced
1 (15-oz.) can garbanzo beans, drained and rinsed
1 (24-oz.) jar Salsa Verde (mild or medium)
1/2 cup cilantro leaves, plus more to garnish
2 tsp. ground cumin
1/4 tsp. freshly ground black pepper
2 tsp. Kosher salt
8 cups (2 quarts) chicken stock
1/4 cup heavy cream
Cotija cheese crumbles, to garnish

For the Dumplings:

1 1/2 cups all-purpose flour
2 1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. Kosher salt
4 tbs. unsalted butter, cut into 1/2" cubes
1/2 cup milk

Combine all ingredients from chicken breast to chicken stock in a slow cooker on low heat. Stir to combine and cook on low for at 6–8* hours. Taste and adjust seasoning as needed. Stir in the heavy cream about 5 minutes before adding the dumplings.

Make the dumpling dough about an hour before serving. In a food processor fitted with the blade attachment, pulse together the flour, baking powder, baking soda, and Kosher salt. Add butter and pulse again until just combined. Add the milk and pulse just until mixture comes together and forms a ball. Remove to a work surface or bowl.

Tear off golf ball-sized pieces of dough, roll into balls, and drop into the slow cooker. Continue until all the dough is in the pot. Be careful not to overcrowd the dumplings. Cover and continue to cook for 1 hour or until dumplings are cooked through, flipping once halfway through cooking.

Ladle soup into bowls with a couple of dumplings per serving. Garnish with cilantro and cotija cheese.

*It will not hurt anything if you cook the chicken longer than 8 hours.

