

Marshall's HAUTE SAUCE

Roasted Pepper Stew & Dumplings

Broth Ingredients

- 2 tbsp. olive oil
- 1 whole small onion, diced
- 1 cup tomatoes, chopped
- ½ cup Gin Roasted Pepper Sauce
- ½ cup tomatillos, chopped
- 5 cups vegetable stock
- 2 sprigs cilantro, chopped
- 2 cups shredded chicken

Dumpling Ingredients

- 1 cup instant mesa flour
- 1 tsp. Marshall's Potato Rub
- 1 tsp. table salt
- 1½ tbsp. salted butter, room temp
- ¾ cup warm water

Instructions

- In a large pot, heat the olive oil over medium-high heat.
- Add onion and cook, stirring occasionally for 4 minutes.
- Add tomatillos, tomatoes, and Gin Roasted Pepper Sauce. Stir and let it cook down for 8-10 minutes.
- Add stock and reduce heat to medium. Let continue to cook while you make the dumplings.
- In a large bowl add masa, Potato Rub, salt and warm water. Knead for around one minute until a smooth texture forms.
- Add butter and knead an additional minute.
- Break dough up into 15 equal pieces & roll each into a ball.
- Press your thumb into the center of each dumpling and mold the shape into a thick little cap or bowl.
- Add cilantro, shredded chicken or additional veggies to pot.
- Carefully place the dumplings into the stock and gently stir to ensure they aren't sticking.
- Set timer for 15 minutes and serve when ready.

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