



Chicken and Dumplings with Thai and Lettuce Leaf Basil

Ingredients

- 4 Chicken Leg Quarters or 2 Chicken Breasts
- 1/8 cup fresh Thai Basil leaves, chopped
- 1/8 cup fresh Lettuce Leaf Basil leaves, chopped (you can use Sweet Basil leaves)
- 1 or 2 small sprigs of fresh Rosemary, minced
- 3 tablespoon fresh Oregano, chopped
- 2 small Garlic cloves, minced
- 1 -2 fresh Jalapenos, minced (if you are using hot Jalapenos, use only 1)
- Salt and Pepper to taste
- 1 small bunch of Scallions or little Green Onions, sliced into rings (using white and some of green part)
- 1 package small Butter Tortillas (you may not use the whole package, depends on how thick you want the mixture)
- 1 can Cream of Chicken Soup
- 1 can Cream of Celery Soup



Ramona's
BASIL GARDEN



We need to clip the Thai Basil.

I always add the basil to the chicken stock so that it gives more flavor to the recipe.



Clip the leaves either near the new growth or clip the stragglers hanging outside the pot. Use garden scissors to clip the leaves from the basil plants.



Ramona's BASIL GARDEN



Another basil that I use for the recipe is the lettuce leaf basil.

Clip it at the new growth and collect the leaves from the plant.

This basil, is not as spicy as the Thai Basil, but adds a little more basil flavor to the chicken stock.



Clip some sprigs from the rosemary plant, make sure that you are clipping it at a joint.



Ramona's BASIL GARDEN



Now, we need to clip some oregano.

Clip some of the stragglers from the oregano. Good cooks from around the world have been using herbs for centuries to flavor foods.



Rinse all the herbs you have collected with cool water as the cool water will help to liven up the leaves a bit.

Pat the leaves dry in a paper towel.



Ramona's BASIL GARDEN



Peel off the leaves from the branches and chop them with kitchen utility scissors.

Make sure you are not adding any stems to the recipe; the stem is coarse and always has a stronger flavor than the leaves.



Separate the herbs into separate bowls.



Ramona's
BASIL GARDEN



Place the chicken legs in a large pot and cover with water and bring to a boil.

Make sure that that the chicken pieces are completely covered by water.



Add the minced garlic to the chicken.



Ramona's
BASIL GARDEN



Add the Jalapenos to the chicken broth just to spice things up a bit.



And....add the rosemary to the chicken broth.



Ramona's
BASIL GARDEN



Add the basil to the chicken broth.



Add salt and pepper to taste to the chicken broth.



Ramona's BASIL GARDEN



Add diced green onion to the broth.

Allow the tasty broth to come to a boil.

Once it comes to a boil, turn down the heat and simmer until the chicken becomes real tender.



It's BIG secret time now!

I'm now going to let you know my secret behind the dumplings I use for the recipe.

In the olden days, people use to take a lot of time to prepare dumplings (to roll, spread and dry them); but I have a short cut which saves time and still produces the same result.



Ramona's
BASIL GARDEN



I use butter tortillas instead of the regular dumplings.

Slice the dumplings using a kitchen knife and drop them in the broth.

Shhhhh....No one will be able to taste any difference.



When the chicken is completely cooked, take out the chicken and cut it all up into smaller pieces.

Strain the chicken broth.

After straining it, put it back in the pot. Add a can of Cream of Chicken Soup and a can of Celery Soup to the chicken broth.



Ramona's
BASIL GARDEN



Bring it back to a boil.



Once the mixture comes to a boil, add the sliced tortilla pieces (one at a time) to the mixture.

The more tortillas you add; the thicker it will all be, so add the tortillas accordingly.



Ramona's
BASIL GARDEN



Now add the chicken pieces back in to the broth again. Taste the chicken broth to see if you need to add little more salt and pepper.



Cook the mixture so that its gets thickens up.



This easy and tasty chicken and dumplings with basil is now ready to be enjoyed.

Be prepared to overeat. This recipe is a family favorite.