

## **SOUS-VIDE CHICKEN IN GREEN PIPIAN SAUCE**

*(adapted from Marcela Valladolid)*

*for the chicken:*

4 boneless chicken breasts  
4 little pats of butter  
1 large lemon, sliced  
Salt and freshly ground black pepper

*for the sauce:*

1 + 1/4 cup green pumpkin seeds (*pepitas*)  
1 pound tomatillos, husked and rinsed  
1 serrano chile, stemmed  
1/2 medium white onion, roughly chopped  
1 + 1/2 cups chicken broth, warmed (*I used a lot less*)  
1/4 cup loosely packed fresh cilantro leaves  
1 teaspoon sugar  
Salt and freshly ground black pepper

Season the chicken breasts with salt and pepper, place them in sealable plastic bags, add a tiny pat of butter and a few slices of lemon over each breast. Seal the bags. Place in the water-bath set at 140 F for 3 hours.

While the chicken cooks, prepare the sauce (can be made a couple of days in advance). Preheat a large, heavy skillet over moderate heat until hot. Toast the pumpkin seeds, stirring constantly, until they have expanded and begin to pop, 3 to 5 minutes. Transfer the seeds to a plate to cool. Reserve 2 tablespoons for garnish.

In a medium, heavy saucepan, simmer the tomatillos, serrano and onions in salted water to cover until the tomatillos turn a dark green color, about 10 minutes. Using a slotted spoon, transfer the tomatillos, serrano and onions to a blender and puree with the chicken broth, cilantro, sugar and toasted pumpkin seeds until smooth (the sauce will be a little coarse). Season with salt and pepper.

To serve, slice the chicken crosswise on the bias. Transfer to a serving plate. Spoon the green pipian sauce on top and garnish with the reserved toasted pumpkin seeds.