

*From Real Estate to Recipes!*  
**OCTOBER FEATURE RECIPE**

**Dipian (Chicken Dish—Mexico)**

*Courtesy of My Friend Balvino Kast— Castellanos*

**Ingredients:**

- Two 4 oz. packages Pepitas(hulled pumpkin seeds)
- One package chicken breasts  
*\*can be boneless if desired.*
- Epazote en rama (epazote stem)
- One small green jalepeno pepper
- Two 14 oz cans chicken broth  
*\* may also use broth from boiled chicken*
- Corn tortillas, warmed



**Directions:**

1. Boil the chicken breasts in just enough water to cover.
2. Toast the pepitas in frying pan (no oil) until golden brown. Be careful not to burn.
3. Remove any hulls that are loosened during toasting.
4. Put toasted pepitas in blender with jalepeno and chicken broth and liquefy to desired consistency. (could be thicker or thinner sauce.)
5. In frying pan with a small bit of oil, fry liquid mixture for approximately 10-15 minutes on low-medium heat. Sprinkle epazote on the top, will cook down slightly. Add chicken breasts ( you can slice, chop or leave them whole.)  
Serve with warmed tortillas.

*Variation: You could add a small bit of garlic to the blender mixture if you prefer.*