

Chili Chicken Soup with Cilantro Dumplings

Soup

- 1 tablespoon vegetable oil
- $\frac{1}{4}$ lb boneless skinless chicken breasts, cut into 1-inch cubes
- 1 medium onion, chopped ($\frac{1}{2}$ cup)
- 3 teaspoons chili powder
- $\frac{1}{2}$ to 1 teaspoon salt
- 5 cups Progresso® chicken broth (from two 32-oz cartons)

Dumplings

- 2 cups Original Bisquick® mix
- $\frac{2}{3}$ cup milk
- $\frac{1}{2}$ cup chopped fresh cilantro
- $\frac{1}{2}$ teaspoon ground cumin
- 1 jalapeño chile, seeded, chopped, if desired

1. In 3-quart saucepan, heat oil over medium heat. Cook chicken, onion, chili powder and salt in oil, stirring frequently, until chicken is browned. Stir in broth. Heat to boiling; reduce heat to medium. Simmer uncovered 5 minutes.
2. Meanwhile, in medium bowl, mix Bisquick mix and milk until soft dough forms. Fold in cilantro, cumin and chile. Drop dough by 10 spoonfuls onto simmering soup. Cook uncovered 10 minutes. Cover; cook 10 minutes longer.

Serves 5