

Chicken and Dumplings

- 1 lb. boneless skinless chicken breasts
 - 2 Tbsp. butter
 - 2 – 10.75 oz. cans cream of chicken soup
 - 1 small yellow onion, diced small
 - 14 oz. can chicken broth
 - 1 large stalk celery
 - 3 medium carrots, peeled and sliced ¼" thick
 - 2 cans refrigerated homestyle buttermilk
 - 1 cup all-purpose flour (for dredging biscuits)
1. Place chicken in the crock pot with the butter, both cans of cream of chicken soup, diced onion, and chicken broth. Cook on high for 4–4½ hours.

2. Remove the lid, stir, and break the chicken into chunks. The chicken should be very tender and come apart easily.
3. Stir in the celery and carrots. Replace the lid and allow the vegetables to begin to cook while you prepare the dumplings.
4. Pop open the cans of refrigerator biscuits (or make them from scratch, if you prefer). Break each biscuit in half and roll each piece in flour to coat it completely. Drop the coated biscuits into the crock pot. Use your wooden spoon to dunk each one into the hot stew and space them as evenly as possible.
5. Cover with the lid once again and allow biscuits to cook for about an hour.



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