

Chicken & Dumplings

Soup Base

6 Chicken Breasts
4 cans Cream of Chicken
4 Qrts. Chicken broth
4 Carrots (peeled & chopped) or use 2 pkg.
4 Stalks Celery (chopped) frozen onion,
1 Onion (chopped) carrot & celery
2 cups Peas
3 Potatoes (peeled & chopped)
1 Pint Heavy Whipping Cream
3 Bay Leaves
½ Stick Butter
Salt & Pepper to taste

Dumplings

4 cups Flour
8 tea. Baking Powder
2 tea. Salt
½ tea. Pepper
2 lrg. Eggs – beaten
4 Tbls. Butter
1 ½ – 2 cups Milk
2 Tbls. Fresh Parsley

Cooking Directions →

- 1) Melt butter in soup pot and add onion, carrot and celery. Add broth and bring to a boil, add chicken and potatoes and cook 20-25 mins or until cooked all the way through.**
- 2) Reduce heat and remove chicken, let cool then shred. Return cooked chicken back to pot add peas, cream of chicken, heavy cream and bay leaves. Bring to a simmer**
- 3) Mix dry and wet dumpling ingredients in separate bowls. Slowly add wet to dry.**
- 4) Drop dumplings by small spoonfuls into hot soup, cover and cook for 20 mins. Discard bay leaves.**