

# Chicken and Dumplings Recipe

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## Ingredients:

- 3 pounds of cooked chicken
  - 1 1/2 cups of biscuit mix (mixed with milk - raw)
  - 5 cups of chicken broth
  - 1/4 cup onions (diced)
  - 1/2 cup celery (diced)
  - 1/3 cup of carrots (slivered)
  - 2 tablespoons of fresh parley (chopped)
  - salt and pepper to taste
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## Directions:

1. In a stock pot, boil the chicken thighs and breast, preserving the broth. Once cooked, shred the meat and set it aside, ensuring that all fat, skin, and bones from the thighs are removed.
  2. In the same pot, add 1 tablespoon of olive oil to sauté chopped onions and celery.
  3. Incorporate carrots and broth as needed, sautéing for about 10 minutes while monitoring the pot to prevent it from drying out. Continue adding broth as necessary.
  4. Carefully mix in the shredded chicken and the remaining broth, ensuring there are at least 5 cups of broth in the pot. If more liquid is required, add water along with 1 bouillon cube for every 3 cups. Let this mix come to a boil for about 10 minutes before adding the biscuit dough.
  5. Turn heat to low and drop in biscuit dough ( 1/3 cup size balls) on top.
  6. Serve once the dough can be gently folded into the broth mix (about 10 minutes).
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## Notes:

This recipe is best served the same day it is prepared.

*6-8 servings*

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