

Crock Pot Chicken and Dumplings

One dish wonder that takes less than 15 minutes to make!!

CROCKPOT CHICKEN AND DUMPLINGS

4 skinless, boneless chicken breast halves, cut in chunks and seasoned

2 TBSP butter

1 can cream of chicken soup

1 small onion, finely diced

1 package refrigerated biscuit dough, torn into pieces

I CUT UP THE CHICKEN INTO CHUNKS, SEASONED WITH SALT, PEPPER, AND CHICKEN SEASONING . THEN PLACED IN THE REFRIGERATOR THE NIGHT BEFORE TO MAKE SURE CHICKEN HAD LOTS OF FLAVOR.

Place the chicken, butter, soup, and onion in a slow cooker, and fill with enough water to cover. About a half a cup or so.

AFTER 3 HOURS I ADDED 2-3 TBSP OF FLOUR TO THICKEN UP THE BROTH AND A LITTLE EXTRA SALT FOR MORE FLAVOR.

Cover, and cook for 5 to 6 hours on High. About 30 minutes before serving, place the torn biscuit dough in the slow cooker. Place lid back on and cook until the dough is no longer raw in the center.

Then rub some butter on top of biscuits before serving.

Optional: Any veggies! I put in baby carrots and hour before it was ready.