



CrockPot Chicken and Dumplings

Description

Craving comforting, homemade chicken and dumplings but short on time? This easy crockpot recipe is the perfect solution.

Prep Time: 5 minutes mins

Cook Time: 10 hours hrs 5 minutes mins

Total Time: 10 hours hrs 10 minutes mins

Ingredients

- 1 medium yellow onion finely diced
- 1 10 ounce can cream of mushroom soup
- 1 10 ounce can cheddar cheese soup
- 2 teaspoons dried thyme
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 3 pounds boneless skinless chicken thighs, cut into 1-inch pieces
- 3 cups chicken broth
- 1 16 ounce bag frozen mixed vegetables, thawed
- 1 tube 10 ounce refrigerated flaky biscuit rounds

Instructions

- Spray a 6-quart slow cooker with nonstick spray. Add the diced onion. Top with the chicken pieces in an even layer.
- In a medium bowl, stir together the soups, thyme, garlic powder and black pepper. Pour the soup mixture over the chicken. Pour in the chicken broth.
- Cook on HIGH for 4 hours. Stir in the thawed frozen vegetables.
- On a lightly floured surface, gently roll out each biscuit into an oval shape, about 1/4 inch thickness. Cut each oval into 6 even pieces.

- Carefully arrange the biscuit pieces over the top of the chicken and vegetables. Cover and cook for 45-60 minutes longer, until the dumplings are cooked through.
- Transfer the chicken to a serving platter using a slotted spoon. Use two forks to shred the chicken, then return it to the slow cooker. Gently stir the mixture to combine, allowing some dumplings to break up into the broth.
- Serve the chicken and dumplings warm. Garnish with chopped parsley, if desired.

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