Baked Chicken and Dumplins

I wanted chicken and dumplins for supper but I didn’t want to go through the hassle of making the dough for the dumplins and I also wanted to be able to put it in the oven. So, I came up with this and it came out pretty good I think. Please try it and let me know what you think. Enjoy!

Patience is a virtue with this super yummy baked chicken and dumpling dish; Let it sit for a bit after completing the final step, and the end result will be wonderfully creamy.

NOTE: ALWAYS, ALWAYS, ALWAYS, use self-rising flour. I DO NOT recommend using margarine, low-fat or fat-free items as this will change the texture and taste of the dish.

To Make this Recipe You’Il Need the following ingredients:

PLEASE, USE THE RED NEXT PAGE LINK BELOW FOR THE RECIPE AND INGREDIENTS.

Ingredients

- 4-5 large chicken breast, boneless
- 1 stick real butter
- 1 1/2 c self-rising flour
- 1 1/2 c milk
- 1/2 c sour cream
- 3 c chicken broth (reserve for further use)
- 1 can(s) cream of celery soup
- 1/2 tsp savory (rosemary or thyme may be used)
- 4 Tbs preal butter
- salt and pepper to taste

STEPS

1. NOTE: ALWAYS, ALWAYS, ALWAYS, use self-rising flour. I DO NOT recommend using margarine, low-fat or fat-free items as this will change the texture and taste of the dish.
2. Place chicken, 4 tablespoons butter and salt and pepper in a large stock pot and cover with water, at least 2 inches over the chicken. Cover and bring to a boil over high heat. Reduce heat to simmer and boil chicken until tender, about 30 to 45 minutes. When chicken is done remove from broth and let cool. Reserve broth. When cool, shred chicken into pieces.
3. Preheat oven to 375 degrees.
   Melt 1 stick butter and pour into 3 quart baking dish. Spread chicken on top of butter. In a separate bowl, whisk flour and milk together and carefully pour evenly over top of chicken, scrape bowl. In the same bowl whisk together 2 cups of the reserved chicken broth, cream of celery soup, sour cream and savory. Carefully pour this mixture over top of chicken and flour mixture.
4. Bake for 30-40 minutes or until a golden brown. Let cool for about 15 minutes. Then pour the remaining 1 cup reserved chicken broth evenly over the top. Let stand for about 5 minutes or until the broth has “soaked” into the chicken and dumplins.

PLEASE, USE RED NEXT PAGE LINK BELOW