

# Chicken Dumpling Casserole

## INGREDIENTS:

4 cups cooked & shredded chicken (you can buy a rotisserie chicken, use leftover chicken, or cook a couple big chicken breasts and shred them)

2 cups chicken broth

1 can cream of chicken soup

1 cup flour

1/4 tsp. salt

1 1/4 tsp. baking powder

1 cup milk

## DIRECTIONS:

Preheat oven to 400.

Spray 9x13in baking pan with non-stick cooking spray.

Spread the chicken in an even layer on the bottom of the dish.

Whisk together flour, milk, salt, & baking powder. Pour over the chicken. This is the "dumpling layer" ?

Stir together the chicken broth and cream of chicken soup and pour over the dumpling layer.

Bake 35-40 minutes or until top starts to turn golden brown.