

Chicken & Dumplings Casserole (like Grandma made)

Ingredients

1/2 cup onion, chopped
1/2 cup celery, chopped
2 garlic cloves, minced
1/4 cup butter
1/2 cup flour
2 teaspoons Domino sugar
1 salt
1 teaspoon dried basil
1/2 teaspoon pepper
4 cups Swanon chicken broth
10 ounces Bird's Eye green peas, frozen
4 cups chicken, cooked, cubed
2 cups Bisquick buttermilk biscuit mix
2 teaspoons dried basil
2/3 cup milk (Tip: Use whole milk for richer flavor)

Instructions

Preheat oven at 350 degrees F.

In a large saucepan, saute onion, celery and garlic in butter until tender.

Add flour, sugar, salt, basil, pepper and broth; bring to a boil. Cook and stir for one minute; reduce heat.

Add peas and cook for 5 minutes, stirring constantly. Stir in cubed chicken.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish.

For dumplings, combine biscuit mix and basil in a bowl. Stir in milk with a fork until moistened.

Drop by tablespoonfuls onto casserole (12 dumplings).

Bake, uncovered, for 30 minutes. Cover and bake 10 minutes more or until dumplings are done.

Quick Tip: Spray your foil with cooking spray to keep your dumplings from sticking.

Thanks again to Recipe Lion for this classic recipe.

Source: Recipe Patch