

CROCK POT CHICKEN AND DUMPLINGS

However, the version of Abbie from Lovin' Our Chaos is extremely delicious and requires only four ingredients!

"I needed a quick, easy, and little-to-no-prep-recipe."

The four ingredients needed for her recipe include refrigerated biscuits, chicken, a can of cream of mushroom and a can of cream of chicken soup each.

At first, she puts the chicken breasts in the bottom of the slow cooker and pours the cans of condensed soup over them. She mixes them and leaves them to cook together for 8 hours.

She added:

"This works well for me since it cooks while everyone is at work and school. After getting home, the chicken is cooked and there is a nice 'gravy,' made by the soup."

She then shreds up the chicken and cuts the refrigerated biscuit dough into pieces. *"I open the can and use my kitchen scissors to cut each biscuit into $\frac{1}{4}$ pieces."*

Next, she drops it over the chicken mixture, inside the slow cooker. She puts the lid back on the Crock-Pot and leaves it to cook for another 30 minutes until the dough puffs up and turns golden brown.

She mixes the biscuits in with the gravy and chicken and then serves the dish with a spoon.

This is just delicious!

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND

INGREDIENTS AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.

CROCK POT CHICKEN AND DUMPLINGS

Ingredients

4 skinless, boneless chicken breast halves
2 tablespoons butter
2 (10.75 ounce) cans condensed cream of chicken soup
1 onion, finely diced
2 (10 ounce) packages refrigerated biscuit dough, torn into pieces

Directions

Place the chicken, butter, soup, and onion in a slow cooker, and fill with enough water to cover.
Cover, and cook for 5 to 6 hours on High. About 30 minutes before serving, place the torn biscuit dough in the slow cooker. Cook until the dough is no longer raw in the center.

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