Crockpot Chicken and Dumplings

Ingredients

4 boneless skinless chicken breast
1 can chicken broth
2 cans cream of chicken
sliced carrots
sliced celery
1/2 can peas
1/2 onion
crumbled bacon
parsley
garlic powder
salt and pepper
1 can flaky biscuits

Directions

Place chicken breasts in bottom of crockpot

Pour chicken broth and both cream of chickens over it
Add in carrots, celery and onion. How much ever you prefer
Add in garlic powder, salt and pepper and parsley flakes over it, how much ever you prefer
Cook on high for 3 hours
Remove chicken and shred. Add the chicken back in with some crumbled bacon and the peas, stir together.
Break up the flaky biscuits, uncooked, and put in the crockpot.

I break each roll in about 3 parts and just place them on top. Remain cooking for another hour or so on high or until done. Enjoy!