

Crockpot Chicken and Dumplings

Today's recipe will make your mouth water, a dangerously delicious crockpot chicken and dumplings recipe.

INGREDIENTS:

- 4 chicken breasts, boneless and skinless.
- 2 cans cream of chicken.
- 1 can chicken broth.
- Crumbled bacon.
- 3 sliced carrots.
- 1 medium chopped onion.
- 1/2 cup fresh peas.
- 3 tbsp sliced celery.
- 2 tsp garlic powder.
- 1 can flaky biscuits.
- 1 tsp salt.
- 1/2 tsp black pepper.

INSTRUCTIONS:

- STEP1- In your slow cooker, place the chicken, add cream over it, and the chicken broth.
- STEP2- Add sliced carrots, onion, celery, and season with salt, black pepper, and garlic powder. Cook on high for 2 to 3 hours.
- STEP3- Add to the crockpot some crumbled bacon fresh peas, and flaky biscuits and cook for 1 more hour.

This recipe is super easy, give it a try, you will be surprised!!

ENJOY ♥☐