

# Homemade Chicken and Dumplings

Chicken and dumplings is one of our favorite meals. We make this recipe at least once a week, as I love chicken so much! Check out my easy recipe.

## You'll Need (for the chicken):

- 3 cups of cooked chicken cut into large pieces.
- $\frac{1}{2}$  cup of butter.
- $\frac{1}{3}$  cup of flour.
- $\frac{1}{2}$  tsp of salt.
- $\frac{1}{8}$  tsp of pepper.
- 3 cups of chicken broth.
- 1 can cream of chicken soup.

## You'll Need (for the dumplings):

- 3 tsps of baking powder.
- $\frac{1}{2}$  tsp of salt.
- 1 tsp of poultry seasoning.
- 1 tsp of celery seed.
- $\frac{1}{4}$  cup of oil.
- 1 cup of milk.

## How to:

Preheat the oven to 425°.

In a saucepan, mix together the butter, flour, salt and pepper then pour in the chicken broth and cook to thicken.

Mix in the cream of chicken soup and the chicken pieces.

Once well combined, transfer the mixture into a 9×13 pan.

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For the dumplings, mix together all of the ingredients and stir until moistened.

Drop rounded spoonfuls onto chicken and gravy and bake for 20 to 25 minutes.

Voila!

Easy, peasy and moist! This chicken and dumplings is so good and delicious. And the best part is that it's very easy and quick to make. I'm sure you will love it.