Chicken and Dumpling Soup
Crock Pot Cooking – November 2013

Ingredients:

- 2 tablespoons unsalted butter
- 4 boneless, skinless chicken breasts, bite sized chunks
- 1 small yellow onion, finely diced
- 2 stalks celery, 1/4” – 1/2” thick chunks
- 2 large carrots, 1/4” – 1/2” thick chunks
- 2 cans Cream of Chicken Soup
- 2 small packages Grands Jr (10 biscuits)
- flour

Directions:

1. Place the chicken, butter, soup, and onion in a greased slow cooker, and fill with enough water to cover.
2. Secure lid and cook for 5 to 6 hours on high. About 30 minutes before serving, roll each torn biscuit piece in flour (to prevent them from sticking together), then drop into the slow cooker. Replace lid and cook remaining 30 minutes.