



Always baked from scratch with a lot of love.

Chicken and Dumpling Casserole



I made this recipe for the first time last week. Oh, my, gosh. It was so good. In fact, it was so good I am making it again this week! My husband got home late from work a few days after I made this and I was eating some of the leftovers and before he even said hello, he said to me “did you finish that all up?” I smiled and said “no – I saved a big serving for you”. He finished it a short time later. He never says that so you know it must be good. Enjoy.

Ingredients

3 TBSP. olive oil
¾ cup chopped onion
1¼ cup chopped carrots
¾ cup chopped celery
3 cups chicken broth
3 TBSP. flour
2½ cups chopped rotisserie chicken*
1¼ cup frozen peas
½ tsp. salt
½ tsp. pepper

Dumpling Ingredients

1 cup flour
2 tsp. baking powder
1/4 tsp. salt
1 egg
1/3 cup milk

Directions

Preheat oven to 400 degrees

In a large skillet heat oil and add onion, carrots, and celery. Cook until tender. Add flour and ¼ cup broth. Stir until it thickens and then slowly add the rest of the broth. Cook over medium heat until it thickens again, about 3 minutes. Add chicken, peas, salt and pepper.

Pour into baking dish – set aside.

Dumplings

In a medium-mixing bowl add flour, baking powder and salt. Wisk together. Add egg and milk and mix with a wooden spoon until just combined (I added a bit more milk). Drop dough over chicken mixture with a spoon. Makes about 8 dumplings. Bake for 15 minutes or until dumplings are golden brown and chicken mixture is hot.

* I used 3 chicken breasts I poached and cut up.