

Crock Pot Chicken & Dumplings by Lynn's Recipes



A delicious way to make chicken and dumplings when you don't have time to make them the old fashioned way. This is easy and takes very little time to put in the Crock Pot to have a wonderful dinner.

Ingredients:

- 2 Tablespoons butter
- 2 cans cream of chicken soup
- 1 can chicken broth
- ½ onion, diced
- 1 Tablespoon dried parsley, or 1 teaspoon dried dill
- Salt and pepper to taste
- 3-4 boneless, skinless chicken breasts
- A can of refrigerated buttermilk biscuits

Some extra chicken broth, if needed to reach your desired consistency after adding biscuits

Put everything, but the biscuits into the Crock Pot and cook on high for 5 hours. Cut the biscuits into 4 pieces. Add the biscuits in the Crock Pot after 5 hours and cook for another hour. If you want the consistency to be a little thinner, add more chicken broth, until you reach your desired consistency after adding the biscuits.

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