

# Chicken 'n' Dumplings



PREPARATION TIME  
15 minutes



COOKING TIME  
45 minutes



PERFECT PARTNER  
green beans



Learning to cut up a whole chicken is easy and a great way to save money—since whole chickens cost much less than parts. You also have the bonus of using the giblets in another recipe.

## SHOPPING LIST

- chicken • celery • carrot
- instant baking mix
- fresh parsley

## ON HAND

- onion • bay leaves
- salt • milk

## INGREDIENTS

- 1 (3<sup>1</sup>/<sub>2</sub>- to 4-pound) chicken, cut up
- 1 medium onion
- 3 celery tops
- 1 carrot, sliced
- 2 bay leaves
- 1 tablespoon salt
- 3<sup>1</sup>/<sub>2</sub> cups hot water
- 2<sup>1</sup>/<sub>4</sub> cups instant baking mix
- 2 tablespoons chopped fresh parsley or 2 teaspoons dried parsley
- <sup>2</sup>/<sub>3</sub> cup milk

SERVES **4**

## COOKIN' *Xpress*

- Save the time of deboning the chicken by purchasing boneless breasts and thighs.

### Make Ahead

Double the quantity of chicken to be cooked and use the extra for a tasty chicken salad the next day.

### VARIATION

For a stronger chicken flavor; add 1 chicken bouillon cube to the broth before cooking the dumplings.

**1** Combine chicken, onion, celery, carrot, bay leaves, salt and water in a large pot. Bring to a boil over high heat; reduce to medium heat.



**2** Simmer, covered, for about 25 minutes. Remove chicken from pot. Cut chicken into bite-size pieces, discarding skin and bones.

**3** Combine baking mix, parsley and milk in a large bowl; mix well until soft but not too sticky. Roll dough into 12 balls on a lightly floured surface. Gently flatten each dough ball.



**4** Return broth to a boil. Add dumplings to pot. Cook for 10 minutes. Add chicken; stir. Cook until chicken is heated through; discard bay leaves. Ladle into 4 bowls.