



Slow Cooker Chicken and Dumplings

Prep Cook Time: 4 to 8 hours

SERVES 6

Ingredients:

- 4 Skinless, boneless chicken breast halves (slightly frozen)
- 2 Tablespoons butter
- 2 Cans condensed cream of chicken soup
- 1 Tablespoon of poultry seasoning
- 2 Cans of chicken broth
- 1 Onion finely diced
- 1 Package of refrigerated biscuit dough

Steps:

1. Place the chicken, butter, soup, poultry seasoning, broth and onion in a slow cooker.
2. Cover and cook for 4 hours on high or 8-10 hours on low.
3. Pull out chicken and shred as desired.
4. Add the torn biscuit dough into the slow cooker. Make sure when you put them in the pot you push them down into the juice a little. Cook an additional 60 minutes to be sure the dough is cooked all the way through.
5. Turn off slow cooker and enjoy.

Note: If you would like to save time you can buy a bag of frozen diced chicken in the place of the fresh chicken breasts.