

## Creamy Chicken and Dumplings

### INGREDIENTS

#### *For the Dumplings*

- **3 cups** all-purpose flour
- **2 teaspoons** salt
- **6** eggs
- **1/2 cup** milk

#### *Easy-Peasy Sauce (Option 1)*

- **2 tablespoons** butter
- **2 tablespoons** flour
- **2 cans** cream of chicken soup
- **5 oz** evaporated milk
- **1 can** water
- **1 can** milk

#### *From Scratch Sauce (Option 2)*

- **4 tablespoons** butter
- **1/2 cup + 2 tablespoons** flour
- **2 cups** chicken broth
- **1 cube** chicken bouillon OR **1 teaspoon** Better Than Bouillon
- **1 cup** milk
- **1/8 teaspoon** celery salt
- **1/8 teaspoon** onion powder
- **1/8 teaspoon** garlic powder
- **1/2 teaspoon** salt
- **1/2 teaspoon** pepper

#### *For Chicken*

- **1 pound** chicken, cooked

### INSTRUCTIONS

1. **Make the dumplings.** Fill large pot about halfway full with water and put on to boil. While the water heats, mix together your dumpling ingredients. The dough should be wet and sticky. Once all the ingredients are incorporated, drop by spoonful into the boiling water. (They come off the spoon most easily if you put the spoon into the water and give it a shake). Cook for 20 minutes.
2. **Cook your chicken.** If you're using boneless, skinless chicken breasts, cut them into cubes and brown in a chicken fryer, salting and peppering to taste. You can also use shredded chicken if you have some leftover from a roast or rotisserie. Just as good! Once chicken is cooked, remove from pan.
3. **Make the sauce.** Using the same pan in which you'd cooked the chicken, melt the butter and then add the flour, whisking to create a thick paste. Add in your liquid ingredients



and whisk until smooth. If you're making your sauce from scratch, add the spices once it's smooth.

4. **Drain the dumplings and combine.** Once the dumplings are cooked, drain them in a colander. Add dumplings and your chicken to the sauce and stir.