

SIMPLE CHICKEN STEW AND DUMPLINGS

Servings: 6

Prep time: 15 minutes; **Cook time:** 2 hours; **Total time:** 2 hours 15 minutes

INGREDIENTS:

- 2 whole boneless, skinless chicken breasts
- 1/2 cup of flour, for dredging chicken
- 3 tablespoons butter
- 1 medium onion, chopped
- 2 carrots, cut up into small pieces
- 2 celery stalks, cut up into small pieces
- 4 potatoes, cut up into small pieces
- 1 jar of chicken gravy
- 1 can of chicken broth
- Kosher salt and pepper

Dumplings:

- 2 1/4 cup Bisquick
- 2/3 cup milk
- OR1 tube refrigerated biscuits

INSTRUCTIONS:

1. Cut chicken into 1 inch cubes. Melt 3 tablespoons of butter in a deep pot.
2. Toss the chicken with the flour. Add to the pot and season with salt and pepper. Cook chicken until browned, then add onions. Cook until onions are soft and translucent.
3. Add chicken broth and chicken gravy. Cook for 45 minutes until chicken is nice and tender.
4. Add the potatoes, carrots, and celery to the pot. Season with salt and pepper. Cook until they are tender and soft, approx. 45 minutes.
5. Meanwhile, prepare your biscuits (if not using refrigerated dough). Add pieces of the biscuit dough to the pot. Do not stir. Season the dough with salt and pepper. Cover and cook for about 25 minutes until dough is cooked through.
6. Serve immediately and enjoy!

NOTES:

- Frozen vegetables can be used to decrease prep time.