



CHICKEN & DUMPLINGS

Prep: 10 minutes

Total: 30 minutes

Servings: 4

Satisfy your love of comfort food in record time! Make these quick dumplings over creamy soup that's filled with peas and carrots for an easy chicken dumpling dinner that will warm you right up.

Ingredients:

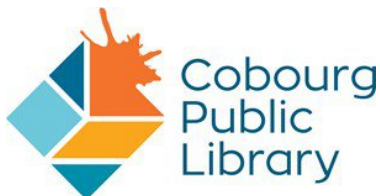
1 1/2 cups milk
1 cup frozen peas and carrots
1 cup chopped cooked chicken
1 can (10 1/2 oz) condensed cream of chicken soup
1 cup Original Bisquick™ mix
1/3 cup milk
Paprika, if desired

Steps:

In 3-quart saucepan, place 1 1/2 cups milk, the frozen peas and carrots, chicken and soup. Heat to boiling over high heat, stirring frequently. Reduce to a simmer.

In medium bowl, mix Bisquick mix and 1/3 cup milk until soft dough forms. Gently drop dough by 8 spoonfuls onto chicken mixture. Do not submerge dumplings in liquid. Sprinkle with paprika.

Simmer over low heat 10 minutes. Cover; cook 8 to 12 minutes longer or until dumplings are cooked through.



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200 Ontario Street
Cobourg, Ontario K9A 5P4 | 905-372-9271
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