

Chicken & Dumplings

- 2-4 chicken breasts, boiled then shredded
- 1 large yellow onion, finely diced
- 3 stalks celery, finely sliced (optional – can use celery seeds or salt)
- 1/2 cup matchstick carrots (optional)
- 2 cloves garlic, minced
- 1 (10.5 oz) can of cream of chicken
- salt and freshly cracked black pepper, to taste

Boil chicken breasts until cooked through. Take out of water to let cool. Keep water (it's now your broth).

Make your dumplings while chicken boils. You can make from scratch OR used canned biscuits.

Add garlic, celery, onion, carrots to broth. Drop dumplings into boiling broth. When all dumplings are in, cover and simmer for about 5 minutes.

Add cream of chicken soup and cover. Turn down heat. Let simmer for 20 min.

Salt & pepper to taste.