

Slow-Cooker Old-Fashioned Chicken and Dumplings

1 comment

MAIN COURSES

CHICKEN

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 8

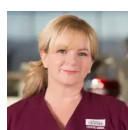
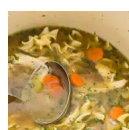
TIME 4 to 5 hours on low

SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

Chicken and dumplings on the stovetop is a classic winter meal, but move it to a slow cooker and you get a slew of problems: chewy chicken, lackluster flavor, and gummy dumplings, to name a few. Since dark meat has more flavor and can stand up to long cooking without drying out, we started with boneless, skinless chicken thighs. We browned the meat, vegetables, and aromatics on the stovetop to build a base of flavor and then added tomato paste, dried herbs, and bay leaves—hardy ingredients that could stand up to the slow cooker. After the chicken and vegetables cooked for 4 to 5 hours, we arranged the dumplings around the perimeter of the slow-cooker insert (where heating elements are) to ensure that they cooked through. [Read Less](#)



TRY THIS RECOMMENDED COOKING COURSE

Old-Fashioned Chicken Noodle Soup

GATHER YOUR INGREDIENTS

Filling

- ☐ **3** pounds boneless, skinless chicken thighs, trimmed
- ☐ Salt and pepper
- ☐ **3** tablespoons vegetable oil
- ☐ **2** onions, chopped fine
- ☐ **2** celery ribs, sliced $\frac{1}{4}$ inch thick
- ☐ **2** carrots, peeled and cut into $\frac{1}{4}$ -inch pieces
- ☐ $\frac{1}{4}$ cup all-purpose flour
- ☐ **4** garlic cloves, minced
- ☐ **1** tablespoon tomato paste
- ☐ **1** tablespoon minced fresh thyme or 1 teaspoon dried
- ☐ **4** cups chicken broth, plus extra as needed
- ☐ $\frac{1}{2}$ cup dry white wine
- ☐ **2** bay leaves
- ☐ **1** cup frozen peas, thawed

Dumplings

- ☐ **1** $\frac{3}{4}$ cups ($8\frac{3}{4}$ ounces) all-purpose flour
- ☐ **1** tablespoon baking powder
- ☐ **1** teaspoon salt
- ☐ **1** cup whole milk
- ☐ **4** tablespoons unsalted butter, melted

View Nutritional Information 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker for this recipe.

1

INSTRUCTIONS

1. For the filling: Pat chicken dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Brown half of chicken, about 4 minutes per side; transfer to slow cooker. Repeat with 1 tablespoon oil and remaining chicken; transfer to slow cooker.

2

Heat remaining 1 tablespoon oil in now-empty skillet over medium heat until shimmering. Add onions, celery, and carrots and cook until softened and lightly browned, 8 to 10 minutes. Stir in flour, garlic, tomato paste, and thyme and cook until fragrant, about 1 minute. Slowly stir in 1 cup broth and wine, scraping up any browned bits and smoothing out any lumps; transfer to slow cooker.

3

Stir remaining 3 cups broth and bay leaves into slow cooker. Cover and cook until chicken is tender, 4 to 5 hours on low.

4

Discard bay leaves. Transfer chicken to cutting board, let cool slightly, then pull apart into large chunks using 2 forks. Stir chicken and peas into filling. Adjust consistency with extra hot broth as needed.

5

For the dumplings: Whisk flour, baking powder, and salt together in large bowl. Stir in milk and melted butter until just incorporated. Using greased $\frac{1}{4}$ -cup measure, drop 8 dumplings around perimeter of filling. Cover and cook on high until dumplings have doubled in size, 30 to 40 minutes. Serve.

RECOMMENDED READING



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MY RATING



