

Crock Pot

Recipe Chicken and Dumplings Makes 3-4 servings

2 Chicken breasts

1 can Cream Chicken Soup

$\frac{2}{3}$ cup Chicken broth or water

$\frac{1}{2}$ t pepper $\frac{1}{2}$ t onion pwd $\frac{1}{2}$ t garlic pwd

$\frac{1}{2}$ C frozen carrots $\frac{1}{2}$ C peas (green beans)

1 10oz can buttermilk biscuit dough

Spray pot with pam. Mix Soup and broth
put sm amt on bottom - then Chicken -
then pepper, onion and garlic - then rest
of soup over Chicken. Cook on low 6-7 hr.
From the kitchen of Shred Chicken with forks
(over)

Cut biscuits in 4 pieces ⊕. Add the frozen veggies and biscuit pieces. Stir until pieces are covered. Cook on HIGH for at least 1 hr. Stir and if biscuits are not done, leave cooking another 15-30 minutes

(Can cook chicken on high for 4 hr. instead of low for 6-7 hr.)