



WEEKDAYS 1et/12pt/c



## Gwyneth Paltrow's Chicken and Dumplings

skill level

easy

time

over 120min

servings

4

cost

\$

Contributed by: [Gwyneth Paltrow](#)

Gwyneth makes this dish for her family and now you can make it for yours. It comes together in no time but tastes like it took hours.

### ingredients

1 Organic Whole Chicken  
 Coarse Salt  
 Freshly ground black pepper  
 1 tablespoon Unsalted Butter  
 2 tablespoon Extra Virgin Olive Oil  
 1 Stalk Celery (roughly chopped)  
 1 large Carrot (roughly chopped)  
 1 small Leek (roughly chopped)  
 1 slice Duck Bacon (finely diced)  
 1 dried Bay Leaf  
 1 teaspoon Fresh Thyme Leaves  
 1/2 cup White Wine  
 2 cups Vegetable Stock  
 2 cups Water  
 1 cup Unbleached All-Purpose Flour  
 1 tablespoon Baking Powder  
 1/2 cup plus 1 teaspoon Half-and-Half  
 1/2 teaspoon Fine Salt  
 Fresh Parsley (for garnish)

### kitchenware

- Chef's Knife
- Dutch Oven
- Cutting Board
- Tongs
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Parchment

### steps

### ingredients per step

### instructions

1

Preheat oven to 400F.

2

1 Organic Whole Chicken

Wash and dry the chicken. Discard the back and cut the chicken into 10 pieces.

3

Coarse Salt  
Freshly ground black pepper

Aggressively season the chicken pieces with coarse salt and pepper.

4

1 tablespoon Unsalted Butter  
2 tablespoon Extra Virgin Olive Oil

Heat the butter and olive oil in the largest, widest oven-safe pot you have, at least 12 inches diameter, with a lid, over medium-high heat. Thoroughly brown the chicken pieces, in batches if necessary (7-8 minutes per side), and remove to a plate, leaving the fat in the pot.

5	1 Stalk Celery (roughly chopped) 1 large Carrot (roughly chopped) 1 small Leek (roughly chopped) 1 slice Duck Bacon (finely diced) 1 dried Bay Leaf 1 teaspoon Fresh Thyme Leaves	Add the vegetables, duck bacon, bay leaf, and thyme to the pot and cook for 15 minutes over medium-low heat.
6	1/2 cup White Wine 2 cups Vegetable Stock 2 cups Water	Return the chicken to the pot. Add the white wine, bring to a boil, and cook for 2 minutes. Add the stock and water, bring to a boil, and season to taste with salt and pepper. Turn off the heat, cover the pot with a circle of parchment paper, and put the lid on top.
7		Cook the chicken in a 400 degrees F oven for 1 1/2 hours.
8	1 cup Unbleached All-Purpose Flour 1 tablespoon Baking Powder 1/2 cup plus 1 teaspoon Half-and-Half 1/2 teaspoon Fine Salt Fresh Parsley (for garnish)	Meanwhile, combine the flour, baking powder, half-and-half, and fine salt together in a bowl. Take the pot out of the oven, discard the parchment and scoop large spoonfuls of the dumpling mixture on top of the chicken mixture-you should end up with about 10 dumplings. Cover the pot and put back in the oven for 10 minutes. Sprinkle with parsley and a bit more ground black pepper. Serve immediately, being sure to spoon plenty of the juices over each portion.

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