

EASY CHICKEN AND DUMPLINGS

3 celery ribs, chopped

2 medium carrots, sliced

3 cans (14-1/2 ounces each) chicken broth

3 cups cubed cooked chicken breast

1-2/3 cups biscuit/baking mix

2/3 cup milk

In a Dutch oven melt 2 tablespoons butter, cook and stir celery and carrots over medium heat until tender, about 5 minutes. Stir in broth, chicken and seasonings. Bring to a boil; reduce heat to a gentle simmer.

For dumplings, mix biscuit mix and milk until a soft dough forms.

Drop dough by tablespoonfuls on top of the simmering liquid or roll biscuit dough to 1/4" thickness and cut into squares. Drop squares one at a time on top of simmering liquid.

Reduce heat to low; cover and cook 10 - 15 minutes depending on size of dumplings (do not lift cover during the first 10 minutes).