

CHICKEN DUMPLING CASSEROLE

Ingredients

- 2 cups frozen mixed vegetables, like peas, carrots, and corn
- 4 tablespoons unsalted butter
- 3-4 cups rotisserie chicken cubed or shredded
- 1 cup all purpose flour
- 1 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 3/4 cup milk
- 1 3/4 cups chicken broth
- 10.75 ounce condensed cream of chicken soup 1 can

Instructions

1. Fill a medium bowl with very hot tap water. Add frozen vegetables to the water and set aside.
1. Preheat oven to 400 F.
2. Cut butter into 4 pieces and place into a 13x9 casserole dish or baking pan. Place pan in the oven until the butter is melted.
3. Layer the cubed, cooked chicken over the melted butter in the pan.
4. Drain the frozen vegetables and layer over the top of the chicken.
5. In a medium bowl, whisk flour, baking powder, and salt. Slowly whisk in the milk until completely combined. Gently pour the flour mixture over the chicken and vegetable layer. Do not stir, and be careful not to disturb the chicken and vegetables layer.
6. In medium bowl, then whisk the broth and cream of chicken soup together until well combined. Slowly and carefully, pour the soup mixture over the flour mixture. Again, do not stir, simply layer.
7. Bake uncovered for 35 to 45 minutes, or until dumplings are golden brown. (may take longer – you want the dumplings to be golden brown)

Notes

- This chicken and dumpling casserole can be refrigerated for up to 3 days. To keep it longer, you can freeze it tightly wrapped for 2 months.
- If desired, add shredded cheese to the veggie layer. Tastes good with or without it.
- For additional flavor, add pepper and/or 1/2 t. sage.
- For this particular casserole, we don't recommend making it ahead. The layering that you do will create the crust on top. If you make it ahead, the ingredients run the risk of settling and your "dumpling topping" will not be on top! As stated in the recipe, make sure not to stir!