



Ingredients

- 1 Box Garlic & Herb Biscuit Mix (with seasoning packet)
- 2 cans of chicken
- 1 can cream of chicken soup
- 1 can evaporated milk
- 1 can mixed vegetables (drained)
- 1 can diced potatoes (drained)
- 1 to 2 Bouillon cubes



CREAMY CHICKEN N' DUMPLINGS



PREP TIME
5-10 MIN



COOK TIME
20 MIN



SERVINGS
4

Instructions

1. Drain the chicken but do not discard the liquid (aka broth!). Shred the chicken with a fork.
2. Into a large pot, combine the shredded chicken, broth, cream of chicken soup, evaporated milk, potatoes, mixed vegetables, bouillon cube(s), the seasoning packet from the biscuit mix, and 2 cups of water. Season to taste with salt & pepper.
3. Heat soup up to a boil
4. Mix the biscuit mix with water according to the box instructions (for richer dumplings, replace some of the water with evaporated milk if desired)
5. Dollop teaspoonfuls of the prepared biscuit dough into the soup, trying not to overlap them if possible. Cover and simmer for 12 minutes.
6. Using a spoon, break apart the dumplings and gently stir the soup.
7. Enjoy!

Notes:

- If biscuit mix does not have seasoning packet, you may need to add & adjust seasonings to taste. Common additions would be sage, rosemary, thyme, garlic powder, onion powder, etc.

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