

Slow-Cooker Chicken and Dumplings

(Adapted from Polish The Stars)

1 ½lb of Boneless Skinless Chicken Breasts (about 4 large or 6 small)
4 Tablespoons Unsalted Butter
3 cans (10.5oz) Condensed Cream of Chicken Soup
1 box (32oz) Chicken Broth
1 medium White Onion, diced
2 dashes of garlic powder
salt and pepper to taste
10 Large Flaky Refrigerator Biscuits

Place chicken in crock pot and top with butter. Add cream of chicken soup, chicken broth and diced onions. Cook on High for 4-6 hours or Low for 6-8 hours.

For the cheater version: I combined the chicken, soup, broth, and onions in a pot and brought everything to a boil on high on the stove-top. Reduced the temp to low and simmered for 1 hour. Continue with the rest of the recipe

Cut each uncooked biscuit into 8 small pieces and stir into the chicken mixture. Continue to cook on High for 30 minutes. (**If doing cheater version, check dumplings after about 15 min**) Remove chicken from slow-cooker and shred with a fork. Return to slow-cooker and stir everything together. Serve hot. (This is also good the next day.)

Makes about 6-8 servings.