



## Chicken Dumpling Casserole

**Take your chicken dumplings to the next level by adding them to this comforting combination.**

Photo by Stephanie GangIngredients

3 skinless, boneless chicken breasts, uncooked

2/3 cup finely chopped onion

1 cup coarsely chopped celery

1 cup sliced carrots, 1/8-inch thick

1/2 tsp. dried, crumbled sage

freshly ground black pepper, to taste

2 cups chicken broth Dumplings

1/2 cup milk

2 T. vegetable oil

1 cup flour

2 tsp. baking powder

1/4 tsp. salt Preparation

In a medium bowl, whisk together milk and oil. Gradually stir in flour, baking powder and salt until a soft dough forms. Set aside.

Cut each chicken breast in half, and place halves in the bottom of an oiled, 112-quart casserole dish or 8- by 8-inch glass baking dish. Cover chicken with onion, celery and carrots. Sprinkle sage and pepper over vegetables; pour broth over all.

Distribute 2-inch balls of the dumpling dough evenly over the casserole. Cover tightly and bake at 325 degrees F for 90 minutes.

Serves 4.