

# chicken & dumplings

prep: 20m  
serves: 6-10

## ingredients:

2 cups bisquick  
2/3 cup water  
flour  
2 quarts chicken broth  
3 cups cubed chicken  
1 tsp poultry seasoning  
chosen veggies (fresh / frozen)  
carrots  
celery  
peas  
onion  
broccoli

## notes:

✓ kid favorite

## instructions:

- bring broth, chicken and veggies to a boil
- while heating, add water to bisquick until doughy
- form dough into small balls, coat these with flour
- spoon them singly into broth, stirring as you go
- cook 15-20 minutes or until no longer doughy
- season to taste
- keep warm up to 4 hours

## news:

mxup.menu volume 1 is now available! Scan this code to visit our homepage!

