

Slow Cooker Chicken & Dumpling



Tender pot roast, seasoned to perfection, slow-cooked in your NESCO with hearty vegetables and a rich, savory gravy. Perfect for a cozy, comforting meal!

Your Key Ingredient:

[NESCO Slow Cooker](#)

Ingredients:

- 1 large onion, diced
- 1 can (10.5 oz) condensed cream of celery soup
- 1 can (10.5 oz) condensed cream of chicken soup
- 1 tbsp chopped fresh parsley
- 1 tsp poultry seasoning

- Black pepper to taste
- 4 boneless, skinless chicken breasts
- 2 cups reduced sodium chicken broth
- 2 cups frozen mixed vegetables or peas and carrots, thawed
- 1 can (16.3 oz) refrigerated biscuits – Buttermilk, Country, or Homestyle

Instructions:

1. Add diced onion to your **NESCO 6 Qt Slow Cooker** and place chicken breasts on top.
2. In a bowl, mix together both soups, parsley, poultry seasoning, and pepper. Spread the mixture evenly over the chicken.
3. Pour in the chicken broth. Cover and cook on **HIGH for 5 hours**.
4. About **1 hour before serving** (after 4 hours of cooking), roll each biscuit flat and cut into 4 strips.
5. Stir in thawed vegetables, then layer biscuit strips on top. Quickly replace the lid.
6. Once the biscuits are cooked through (after about 60 minutes), remove chicken breasts, shred slightly, and return to the slow cooker. Stir gently—breaking up the dumplings a bit is perfectly fine.
7. Cook an additional **10 minutes**, then serve warm and enjoy!