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!