

# Skillet Chicken and Dumplings



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**Cooking Time:** 1 hour 20 minutes

**Start to Finish Time:** 40 minutes

**Preparation Time:** 40 minutes

**Categories:** Main Dish - Chicken

**Servings:** 4

**Description:** Really an easy way to make the one pot chicken and dumplings.

## Ingredients -

1/3 t Sage, rubbed  
1 t Garlic, minced  
1 t Rosemary leaves, chopped  
2 t Thyme leaves  
1/4 t Black Pepper, coarse  
2 T chopped Parsley  
1/4 stick Butter  
1 med Red Onion, chopped  
2 T All-Purpose Flour  
2 c Chicken Stock  
1/2 c Milk  
1/4 c Milk  
2 c cooked Chicken, shredded or diced  
2 c Assorted Frozen Vegetables, peas, corn etc  
2 med Heirloom Carrots, diced  
Paprika, for color

## Directions -

In large nonstick skillet on medium-high heat, melt butter. Add onion; cook and stir 5 minutes or until softened. Sprinkle with flour. Stir with whisk until mixture is well blended.

Add broth, 1/2 cup of the milk and all of the spices except parsley; whisk until mixture is smooth. Stir in chicken and vegetables. Bring to boil; reduce heat to medium.

In a medium bowl, mix baking mix and parsley. Add remaining 1/4 cup of milk; mix well. Drop by spoonfuls onto chicken mixture. Cook, uncovered, 10 minutes.

Cover. Cook 10 minutes longer. If using, sprinkle paprika over dumplings and serve!

Source: Adapted From - <http://chevronlock.com/recipes/skillet-chicken-and-dumplings/>