

Chicken and Dumpling Casserole

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Ingredients

2 chicken breasts, cooked and shredded
2 cups chicken broth
 $\frac{1}{2}$ stick of butter
2 cups Bisquick
2 cups whole milk
1 can cream of chicken soup
3 teaspoons of chicken granules
 $\frac{1}{2}$ teaspoon dried sage
1 teaspoon black pepper
 $\frac{1}{2}$ teaspoon of salt or more to taste

Directions

Preheat oven to 350 degrees.

Layer 1 – In 9 x 13 casserole dish, melt $\frac{1}{2}$ stick of butter. Spread shredded chicken over butter. Sprinkle black pepper and dried sage over this layer. Do not stir.

Layer 2 – In small bowl, mix milk and Bisquick. Slowly pour all over chicken. Do not stir.

Layer 3 – In medium bowl, whisk together 2 cups of chicken broth, chicken granules and soup. Once blended, slowly pour over the Bisquick layer. Do not Stir.

Bake casserole for 30-40 minutes, or until the top is golden brown