

Irish Chicken and Dumplings

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Ingredients

2 (ounce) cans condensed cream of chicken soup
3 cups water
1 cup chopped celery
2 onions, quartered
1 teaspoon salt
1/2 teaspoon poultry seasoning
1/2 teaspoon ground black pepper
4 skinless, boneless chicken breast halves
5 carrots, sliced
1 (10 ounce) package frozen green peas
4 potatoes, quartered
3 cups baking mix
1 1/3 cups milk

Directions

In large, heavy pot, combine soup, water, chicken, celery, onion, salt, poultry seasoning, and pepper. Cover and cook over low heat about 1 1/2 hours.

Add potatoes and carrots; cover and cook another 30 minutes.

Remove chicken from pot, shred it, and return to pot. Add peas and cook only 5 minutes longer.

Add dumplings. To make dumplings: Mix baking mix and milk until a soft dough forms. Drop by tablespoonfuls onto BOILING stew. Simmer covered for 10 minutes, then uncover and simmer an additional 10 minutes.