Chicken and Dumplings

Serves 4 - 6

Try our Chicken and Dumplings — warm, hearty, and made to soothe the soul. Tender chunks of chicken and soft, fluffy dumplings simmer in a rich, savory broth filled with carrots, celery, and herbs. It's like a hug in a bowl, perfect for chilly nights, family dinners, or anytime you're craving something nostalgic and satisfying. Homemade and full of flavor, this timeless dish brings all the comfort of a home-cooked meal in every bite.

Ingredients:

4 tablespoons butter, divided
1 pound chicken breasts or chicken tenders
1/2 teaspoon salt
1/4 teaspoon pepper
4 carrots, or about 2 cups diced
3-4 stalks celery, or about 1-1/2 cups diced
1 onion, about 2 cups, diced
1/4 cup fresh parsley, chopped
6 cups chicken broth
1/4 cup flour
1/2 cup half and half
Salt and pepper, to taste
2 cups frozen peas

Drop Dumpling Ingredients:

2 cups flour
2 teaspoons baking powder
2 teaspoons Kosher salt
2 tablespoons chives, sliced
2 tablespoons butter
1 cup half and half, or buttermilk
Garnish with fresh chives and parsley

Directions:

1. In a large Dutch oven, melt 2 tablespoons of butter. Sprinkle all sides of the chicken with salt and pepper, and sear until browned on all sides and cooked to 165°F. Remove from the pan, then dice when cooled.
2. In the same pan, add another 2 tablespoons of butter and sauté the carrots, celery and onion until they are tender. Scrape up any browned bits of fond from the chicken as the vegetables cook.
3. Add the chicken broth and parsley to the veggies and bring to a simmer for about 15-20 minutes. Then, add the cooked chicken back into the soup pot.
4. In a small bowl, mix together 1/4 cup of flour with 1/2 cup of half and half and whisk until combined. Add this mixture to the soup to thicken it. Stir until combined and bubbling.
5. Continue to simmer the soup until it thickens slightly. Add the frozen peas, and salt and pepper to taste.
6. While the soup simmers, prepare the drop dumpling batter. In a large mixing bowl mix together the flour, baking powder and salt. Cut in the butter until the mixture resembles a coarse crumb. Toss in the sliced chives and mix again. Then, stir in the half and half, (or buttermilk), until a dough forms.
7. Using two spoons, drop 2 tablespoon-sized lumps of dough into the simmering soup. The biscuits will be rough and ragged looking, that is ok!
8. Cover with a tight fitting lid and cook for 15 minutes. Do not lift the lid for the first 12 minutes. Once 12 minutes have passed, check the biscuits for doneness by tapping with a finger or breaking one in half to make sure it's cooked through. If the dumplings look too wet, cover and continue to cook and test in 2 minute increments until the biscuits are fully cooked.
9. Garnish with fresh chives and parsley. Serve hot!