



# Slow Cooker Chicken and Dumpling Soup

## Ingredients

- 4 boneless, skinless chicken breasts
- 1 finely chopped onion
- 2 tablespoons butter or margarine
- 2 (10.75 ounce) cans condensed cream of chicken soup
- 2 cans chicken broth
- 2 (10 ounce) packages refrigerated biscuit dough, torn into pieces
- Salt, pepper, and garlic powder to taste

## Preparation

1. Place the chicken, butter, soup, and onion in slow cooker and cover with broth. (Supplement with water if broth does not completely cover chicken. To maintain extra moisture in chicken use frozen breasts that have not been chopped). Add salt, pepper, and garlic powder according to your taste. Feel free to add other herbs and spices.
2. Cover and cook 5-6 hours on High.
3. 60-90 minutes prior to serving, place the torn biscuit dough into the slow cooker. Be sure to pour some of the liquid over the dough. Cook until dough is golden and cooked through.

*Courtesy of Katie Deese*

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