



## Slow Cooker Chicken and Dumplings

Prep Cook Time: 4 to 8 hours

SERVES 6

### Ingredients:

- 4 Skinless, boneless chicken breast halves
- 2 Tablespoons butter
- 3 Cans condensed cream of chicken soup
- 1 Tablespoon of poultry seasoning
- 32 Ounces of chicken broth
- 1 Onion finely diced
- 1 Package of refrigerated biscuit dough

### Steps:

1. Place the chicken, butter, soup, poultry seasoning, broth and onion in a slow cooker.
2. Cover and cook for 4 hours on high or 8-10 hours on low.
3. Pull out chicken and shred as desired.
4. Add the torn biscuit dough into the slow cooker. Make sure when you put them in the pot you push them down into the juice a little. Cook an additional 60 minutes on high to be sure the dough is cooked all the way through.
5. Turn off slow cooker and enjoy.