

## Classic Chicken and Dumplings That Are Warm, Creamy, and Comforting

Classic Chicken and Dumplings: A Bowl of Comfort



**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 whole chicken (about 3-4 pounds), cut into pieces
- 4 cups chicken broth
- 1 cup carrots, diced
- 1 cup celery, diced
- 1 onion, chopped
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 cup milk
- 1/4 cup butter, melted
- Fresh parsley, for garnish

### DIRECTIONS

1. In a large pot, combine the chicken pieces, chicken broth, carrots, celery, and onion. Bring to a boil over medium-high heat.
2. Reduce heat to low and let it simmer for about 30 minutes, or until the chicken is cooked through and tender.
3. Remove the chicken from the pot, let it cool slightly, and then shred the meat, discarding the bones and skin.
4. In a bowl, mix the flour, baking powder, and salt. Stir in the milk and melted butter until just combined.
5. Drop spoonfuls of the dumpling batter into the simmering broth. Cover the pot and cook for an additional 10-15 minutes, or until the dumplings are fluffy and cooked through.
6. Add the shredded chicken back into the pot, stir gently, and let it heat through. Adjust seasoning if necessary.
7. Serve hot, garnished with fresh parsley.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-chicken-and-dumplings-that-are-warm-creamy-and-comforting/>