

## How to Make the Ultimate Chicken and Dumplings from Scratch

This recipe stands out for several reasons:



**TIME**  
**30 min**

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**SAVE**  
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**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 whole chicken (about 3-4 lbs), 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
- 1/2 teaspoon salt
- 1/4 cup butter, melted
- 1 cup milk
- Fresh parsley, for garnish

### DIRECTIONS

1. Growing up, chicken and dumplings was a staple in my family, especially during the colder months. My grandmother would whip up a big pot, filling the house with the most comforting aroma. It was more than just a meal; it was a gathering, a moment of warmth shared with loved ones. Today, I want to share this cherished recipe with you, so you can create your own memories around the dinner table.

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

Original recipe: <https://chefmaniac.com/how-to-make-the-ultimate-chicken-and-dumplings-from-scratch/>