

Easy Crockpot Chicken and Dumplings - Comfort Food at Its Best

Crockpot Chicken and Dumplings: A Cozy, Slow-Cooked Classic



TIME
7 min

METHOD
Slow cooker

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INGREDIENTS

- 1 Tbsp olive oil or butter
- 1 medium onion, diced
- 2 carrots, sliced
- 1 can green peas
- 2 celery stalks, chopped
- 3 garlic cloves, minced
- 6 cups low-sodium chicken broth
- 2 cups cooked shredded chicken (rotisserie or leftovers)
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary (optional)
- Salt & pepper to taste
- 1/2 cup heavy cream or half-and-half (optional for richness)
- 1-2 Tbsps flour or cornstarch slurry to thicken
- Fresh parsley, for garnish
- 1 1/2 cups all-purpose flour
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 Tbsps cold butter, cubed
- 3/4 cup milk or buttermilk
- Optional: 2 Tbsp chopped chives or parsley for herb dumplings

DIRECTIONS

1. **Make the Stew Base:** Heat oil or butter in a large pot. Sauté onion, carrots, and celery for 5-7 minutes. Add garlic and cook 1 minute more.
2. **Add chicken broth, shredded chicken, thyme, rosemary, salt, and pepper.** Simmer 15 minutes. Thicken with flour/cornstarch slurry if desired.
3. **Stir in cream (optional) and add the peas.** Reduce heat to low.
4. **Prepare the Dumpling Dough:** In a bowl, whisk flour, baking powder, salt, and pepper. Cut in butter until crumbly. Stir in milk until just combined-don't overmix. Add herbs if using.
5. **Cook the Dumplings:** Drop 1-2 tablespoon scoops of dough onto the stew. Cover and simmer on low (no peeking!) for 20 minutes until dumplings are fluffy and cooked through.
6. **Garnish with parsley and serve hot.**

SWAPS & NOTES

Use frozen veggies to save prep time.

Add a splash of white wine with the broth.

Skip the cream for a lighter broth or use coconut cream for dairy-free richness.

Make the Stew Base Heat oil or butter in a large pot.

TIPS FOR SUCCESS

Keep the pot covered during dumpling cooking for best results.

Use a pastry cutter or fork to work the butter into the flour evenly.

Make this in a slow cooker by transferring the stew to a crockpot after step 2 and adding dumplings near the last 1-1.5 hours of cook time.

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

Original recipe: <https://chefmaniac.com/easy-crockpot-chicken-and-dumplings-comfort-food-at-its-best/>