

Classic Chicken & Dumplings Soup: Homemade Comfort Food

Get ready for the ultimate bowl of comfort with this incredible



TIME
5-7 min

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INGREDIENTS

4 tablespoons butter (unsalted recommended)
1/2 cup chopped onion (about 1 small-medium onion)
2-3 chopped carrots (about 1 cup chopped)
3 celery stalks, sliced (about 1 cup sliced)
1 tablespoon garlic, minced (about 3-4 cloves)
8 cups chicken broth (low sodium recommended)
2 pounds cooked chicken, shredded (rotisserie chicken works great)
1 teaspoon salt
1/2 teaspoon black pepper
2 bay leaves
1 tablespoon dried parsley
3 tablespoons cornstarch
3 tablespoons cold water
1 1/2 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons butter, cold (unsalted recommended)
3/4 cup milk (whole or 2% recommended)

DIRECTIONS

1. Let's get this delicious : Chicken & Dumplings Soup simmering!
2. SautØ Aromatics: In a large 8-quart pot or Dutch oven, melt the 4 tablespoons butter over medium heat. Add the 1/2 cup chopped onion, 2-3 chopped carrots, and 3 sliced celery stalks. Cook and stir until the onion is soft and translucent, about 5-7 minutes. Add in the 1 tablespoon minced garlic and cook for an additional 30 seconds until fragrant, being careful not to burn the garlic.
3. Add : Broth & Chicken: Pour in the 8 cups chicken broth and add the 2 pounds shredded cooked chicken. Season with 1 teaspoon salt, 1/2 teaspoon black pepper, 2 bay leaves, and 1 tablespoon dried parsley. Bring the soup mixture to a boil. Once boiling, reduce the heat to low and allow it to gently simmer while you prepare the dumplings.
4. For : Dumplings: Combine Dry Ingredients: In a large mixing bowl, combine the 1 1/2 cup all-purpose flour, 1 teaspoon baking powder, and 1/2 teaspoon salt. Whisk well.
5. Add : Cold Butter: Using a cheese grater, grate the 3 tablespoons cold butter directly into the flour mixture. Use your fingers or a fork to gently stir and coat the butter pieces with flour.
6. Form : Dough: Pour in the 3/4 cup milk. Stir with a spoon until a shaggy dough forms. You can lightly knead it a few times right in the bowl if needed, just until it comes together in a ball. Do not overmix.
7. Drop : Dumplings into Soup: Pull off one-inch pieces of the dumpling dough and gently drop them one by one into the simmering soup. Do not overcrowd the pot;

leave space for them to expand.

8. Simmer : Dumplings: Cover the pot with a lid and allow the soup and dumplings to simmer for 15-20 minutes, until the dumplings are cooked through and floating at the top of the soup. They will be puffed and tender.
9. Thicken : Soup: While the dumplings are finishing, combine the 3 tablespoons cornstarch and 3 tablespoons cold water in a small bowl. Whisk until completely smooth. Pour this cornstarch slurry into the simmering soup, stirring continually with a whisk or spoon until the soup thickens to your desired consistency.
10. Serve: Remove the bay leaves before serving. Ladle the hot Chicken & Dumplings Soup into bowls. Enjoy!

SWAPS & NOTES

Cooked Chicken: Shredded rotisserie chicken is ideal for its convenience.

Leftover roasted chicken or boiled chicken breasts/thighs, shredded, also work perfectly.

Vegetables: Onion, carrots, and celery form the aromatic base.

You can add other vegetables like frozen peas (stir in at the end).

TIPS FOR SUCCESS

Aromatics First: Sautéing the vegetables and garlic before adding broth builds a deeper flavor base.

Homemade Dumplings: Grating the cold butter ensures it distributes evenly, creating pockets of steam that make the dumplings light and fluffy.

Consistent Simmer: Maintain a gentle simmer for both the initial soup cooking and when the dumplings are added.

Too high a heat can break up the dumplings or make them tough.

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