

## Classic Chicken & Dumplings Soup: Ultimate Comfort Food Recipe

Chicken & Dumplings Soup Recipe: The Ultimate Comfort Food Classic



**TIME**  
**5-7 min**

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### INGREDIENTS

4 tablespoons butter  
1/2 cup chopped onion  
2-3 chopped carrots  
3 celery stalks, sliced  
1 tablespoon cloves garlic, minced  
8 cups chicken broth  
2 pounds cooked chicken, shredded (rotisserie chicken works great!)  
1 teaspoon salt  
1/2 teaspoon black pepper  
2 bay leaves  
1 tbsp 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 (cubed or grated)  
3/4 cup milk

### DIRECTIONS

1. Let's get this comforting pot of Chicken & Dumplings Soup cooking!
2. SautØ Vegetables: In a large 8-quart pot or Dutch oven, melt the 4 tablespoons butter over medium heat. Add the chopped onions, chopped carrots, and sliced celery stalks. Cook and stir for about 5-7 minutes, until the onion is soft and translucent. Add the minced garlic and cook for an additional 30 seconds until fragrant.
3. Add : Chicken & Seasonings: Pour in the 8 cups chicken broth. Add the shredded cooked chicken. Season with 1 teaspoon salt, 1/2 teaspoon black pepper, 2 bay leaves, and 1 tablespoon dried parsley. Bring the soup to a boil, then immediately turn down the heat to a gentle simmer while you prepare the dumplings.
4. For : Dumplings - Dry Ingredients: In a large mixing bowl, combine the 1 1/2 cups all-purpose flour, 1 teaspoon baking powder, and 1/2 teaspoon salt. Whisk briefly to combine.
5. Add : Cold Butter: Using a cheese grater, grate the 3 tablespoons cold butter directly into the flour mixture. Use your fingers to gently toss and coat the butter bits with the flour. Alternatively, you can cut the cold butter into small pieces and cut it into the flour mixture with a pastry blender or your fingertips until it resembles coarse crumbs.
6. Form : Dumpling Dough: Pour in the 3/4 cup milk and stir with a spoon or your hands until a cohesive ball of dough forms. Be careful not to overmix. You can lightly knead it a few times in the bowl if needed to bring it together.

7. Drop : Dumplings into Soup: Once the soup is at a gentle simmer, pull off approximately one-inch pieces of the dumpling dough. Carefully drop each piece directly into the simmering soup. Work quickly but gently.
8. Cook : Dumplings: Cover the pot tightly with a lid and allow the soup to simmer for 15-20 minutes, or until the dumplings have puffed up and are floating at the top of the soup. They should be tender when pierced with a fork. Do not lift the lid during this time to retain the steam that helps cook the dumplings.
9. Thicken the : Soup: While the dumplings are cooking or after they are done, prepare the thickening slurry. In a small bowl, combine the 3 tablespoons cornstarch and 3 tablespoons cold water, whisking until smooth and no lumps remain.
10. Finish : Thickening: Pour the cornstarch slurry into the simmering soup. Stir continually for 1-2 minutes until the soup thickens to your desired consistency.
11. Serve: Remove the bay leaves before serving. Ladle the hot Chicken & Dumplings Soup into bowls. You can garnish with extra fresh parsley if desired. Serve immediately and enjoy!

## SWAPS & NOTES

Chicken: Using pre-cooked chicken (like a rotisserie chicken) is a fantastic shortcut that makes this recipe come together quickly.

You can also boil and shred chicken breasts or thighs

specifically for this recipe.

Vegetables: Feel free to adjust the quantity of carrots, celery, and onion to your liking.

Adding peas or corn in the last few minutes of simmering is also a great idea for extra color and sweetness.

## TIPS FOR SUCCESS

Prep Ahead: Have all your vegetables chopped and chicken shredded before you start cooking for a smoother process.

Don't Overmix Dumpling Dough: Overmixing will develop the gluten too much, leading to tough dumplings.

Simmer, Don't Boil Dumplings: Keep the soup at a gentle simmer, not a rolling boil, when cooking the dumplings.

This prevents them from breaking apart.

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

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