

## Classic Chicken & Dumplings Soup: Hearty Comfort Food

Chicken & Dumplings Soup Recipe



**TIME**  
**10 min**

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### INGREDIENTS

- 4 tablespoons butter (unsalted preferred)
- 1/2 cup chopped onion
- 2-3 chopped carrots (about 1 cup)
- 3 celery stalks, sliced (about 1 cup)
- 1 tablespoon garlic, minced
- 8 cups chicken broth (low sodium preferred)
- 2 pounds cooked chicken, shredded (rotisserie chicken works great)
- 1 teaspoon salt, plus more to taste
- 1/2 teaspoon black pepper, plus more to taste
- 2 bay leaves
- 1 tbsp dried parsley (or 2-3 tbsp fresh chopped 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 preferred)
- 3/4 cup milk (whole or preferred)

#### Swaps and Notes:

**Chicken:** Cooked chicken is essential here. Leftover rotisserie chicken is a huge time-saver. You can also boil or bake chicken breasts/thighs specifically for this recipe.

**Vegetables:** Onions, carrots, and celery form the classic "mirepoix" base. Feel free to add other

vegetables like frozen peas or corn during the last 10 minutes of simmering.

Chicken Broth: Use good quality chicken broth or stock. Low sodium allows you to control the seasoning.

Herbs & Spices: Bay leaves, salt, pepper, and parsley are classic. A pinch of dried thyme could also be added.

To Thicken Soup: Cornstarch slurry is a quick and effective thickener. All-purpose flour can also be used (start with a paste of equal parts flour and cold butter/oil, whisk into hot soup).

Dumplings: Flour: All-purpose flour is standard.

Baking Powder: Ensure it's fresh for good rise.

Cold Butter: Crucial for tender, flaky dumplings. Grating it is an excellent technique!

Milk: Any type of milk works; whole milk will make slightly richer dumplings. Buttermilk can also be used for a tangier flavor.

## DIRECTIONS

1. Making this comforting : Chicken & Dumplings Soup involves simmering a flavorful broth and dropping in simple, homemade dumplings.
2. SautØ Aromatics: 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. Cook and stir for 5-7 minutes until the onion is soft and translucent. Add in the minced garlic and cook for another 30 seconds until fragrant.
3. Build : Soup Base: 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 mixture to a rolling boil, then immediately reduce the heat to a low simmer. Cover with a lid and allow to simmer gently while you prepare the dumplings.
4. Prepare : Dumpling Dough: In a large mixing bowl, combine the 1 1/2 cup all-purpose flour, 1 teaspoon baking powder, and 1/2 teaspoon salt. Using a cheese grater, grate the 3 tablespoons cold butter directly into the flour mixture. Use your fingers or a fork to quickly stir and coat the butter pieces with flour.
5. Form : Dumpling Dough Ball: Pour in the 3/4 cup milk into the flour and butter mixture. Stir with a spoon or spatula until a shaggy ball of dough forms. You can gently knead it a few times in the bowl if needed, just until it comes together. Do not overwork the dough.
6. Drop : Dumplings into Soup: Remove the lid from your simmering soup. Pull off one-inch pieces of the dumpling dough (they don't need to be perfectly shaped) and gently drop them directly into the

simmering soup. Continue until all the dough is used.

7. Cook : Dumplings: Once all the dumplings are added, cover the pot tightly with the lid. Allow the soup to simmer for 15-20 minutes, or until the dumplings are puffed up, cooked through, and floating at the top of the soup.
8. Thicken the : Soup: While the dumplings are cooking, prepare the thickener. In a small bowl, combine the 3 tablespoons cornstarch and 3 tablespoons cold water. Whisk until completely smooth and no lumps remain.
9. Thicken & : Serve: Remove the bay leaves from the soup. Pour the cornstarch slurry into the simmering soup, stirring continually with a whisk or spoon until the soup has thickened to your desired consistency. Remove from heat. Taste and adjust seasoning as needed. Ladle generous portions into bowls and serve hot.

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