

Best Ever Crock Pot Chicken and Dumplings (Easy Creamy Slow Cooker Recipe)

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METHOD

Slow cooker

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ChefManiac

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 medium onion, chopped
- 2 cups chicken broth
- 1 can (10.5 oz) cream of chicken soup
- 1 can (10.5 oz) cream of celery soup
- 1 cup frozen peas and carrots
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- Salt and pepper to taste
- 1 can (16.3 oz) refrigerated biscuit dough

DIRECTIONS

- 1.** Layer the Base: Place the chicken breasts in the bottom of your crock pot.
- 2.** Add the Creamy Ingredients: Add the chopped onion, chicken broth, cream of chicken soup, and cream of celery soup.
- 3.** Slow Cook to Perfection: Cover and cook on low for 6 hours, or until the chicken is tender and fully cooked.
- 4.** Shred the Chicken: Remove the chicken and shred it using two forks. Return it to the crock pot.
- 5.** Add Vegetables and Seasoning: Stir in frozen peas and carrots, thyme, parsley, salt, and pepper.
- 6.** Prepare the Dumplings: Cut refrigerated biscuit dough into small bite-sized pieces.
- 7.** Finish Cooking: Add the biscuit pieces to the crock pot and gently stir. Cover and cook on high for 1 additional hour, until the dumplings are fully cooked and fluffy.
- 8.** That's it! Comfort food made easy.

SWAPS & NOTES

Chicken thighs can replace breasts for a richer flavor.

Use homemade cream soups if you prefer from-scratch cooking.

Stir in a cornstarch slurry before adding dumplings.

For more veggies, add celery or diced potatoes.

TIPS FOR SUCCESS

Don't over-stir once the dumplings are added—they need space to cook properly.

Make sure the crock pot is on high for the final hour to fully cook the biscuit dough.

If the mixture seems too thick, add a splash of chicken broth.

Taste and adjust seasoning before serving.

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

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