

Chicken and Dumplings

Ingredients:

- 2 c. flour
- 1 c. buttermilk, or regular milk
- 2 quarts chicken broth
- 3 c. cooked chicken, shredded
- 1 bag of mixed veggies
- salt and pepper to taste

Directions:

In a bowl, combine the flour and milk. Mix with a fork until the dough forms a ball.

Flour a work surface. Roll the dough out thin with a heavily floured rolling pin.

Use a pizza cutter or knife to cut the dumplings in squares about 2x2.

Use a spatula to put them onto a floured plate.

Bring the broth to a boil. Drop the dumplings in one at a time, stirring while you add them.

Cook them for about 15-20 minutes.

Add the cooked chicken and veggies to the pot, heat through.