

Chicken and Dumplin' Casserole

Ingredients:

- 1/2 c. butter
- 1 c. small onion, chopped
- 2 c. mixed veggies, steamed
- 3 c. cooked chicken, shredded (*You could use a pre-cooked rotisserie chicken*)
- 1 c. self-rising flour
- 1 cup milk
- 1 1/2 - 2 c. chicken broth
- 1 10.75 oz can cream of chicken soup
- 1-2 t. celery salt (optional)
- salt and pepper to taste

Instructions:

Preheat oven to 350F degrees.

Spray a 9 x 13 baking dish with nonstick cooking spray.

Melt the butter in a saucepan, add the onions and cook until tender.

Turn off the heat and add the mixed veggies and season with salt and pepper. Stir well.

Pour all of the veggies into the bottom of the greased baking dish.

Top with the shredded chicken.

Mix together the milk and flour and drop/pour over the chicken and veggies.

Next, you will combine the broth and cream of chicken soup and pour this over top of everything. (*I like mine a little less soupy so I add a little less broth but if you like it soupy then add the full 2 cups.*)

DO NOT STIR, DO NOT MIX.

Bake for about 40-45 minutes. Let cool 5-10 minutes and serve.