



SLOW-COOKER CHICKEN & DUMPLINGS



20 MIN
PREP TIME



4 HRS, 20 MIN
TOTAL TIME



4-6
SERVINGS

Ingredients

For the Soup

- 1 medium yellow onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 (8-ounce) package cremini mushrooms, sliced
- Kosher salt and freshly ground black pepper
- $\frac{1}{4}$ cup dry white wine
- $1\frac{1}{2}$ lb. boneless, skinless chicken thighs
- 2 (32-ounce) containers chicken stock

- **2 bay leaves**
- 2 sprigs thyme
- 3 Tbsp. all-purpose flour
- 2 Tbsp. olive oil

For the Dumplings

- $1\frac{1}{2}$ cups all-purpose flour, spooned and leveled
- $1\frac{1}{2}$ tsp. baking powder
- 1 Tbsp. fresh thyme
- 2 tsp. kosher salt
- $\frac{3}{4}$ cup buttermilk
- 1 large egg

Instructions

- 1. Make soup:** Heat oil in a 5-7 quart slow cooker using the sauté function or in a large Dutch oven over medium heat. Add onion, carrots, celery, and mushrooms. Season with salt and pepper. Cook, stirring occasionally, until starting to soften, 4-6 minutes. Add flour and cook, stirring, 30 seconds. Add wine and cook, scraping up any brown bits from the bottom of the pan, until reduced and syrupy, 2-3 minutes.
- 2.** If using a skillet, transfer contents to slow cooker. Add chicken, stock, bay leaves, and thyme. Cook until vegetables are tender and chicken is cooked through, 3-4 hours on high or 6-8 hours on low. Transfer chicken to a cutting board and shred with two forks; return to pot.
- 3. Make dumplings:** Combine flour, baking powder, thyme, and salt in a bowl. In a measuring cup whisk together buttermilk and egg. Add wet ingredients to dry ingredients and stir to combine.
- 4.** Drop 6 large mounds of mixture on top of soup. Cover and simmer on high until dumplings are cooked through, 45-55 minutes. Discard bay leaves and thyme. Serve immediately.

Enjoy!