

Quick Chicken and Dumplings

Taste of Home

TOTAL TIME: Prep/Total Time: 30 min. **YIELD:** 6 servings (2-1/4 quarts).

Using precooked chicken and ready-made biscuits, this hearty dish is comfort food made simple. It's the perfect way to warm up on chilly nights. —Lakeya Astwood, Schenectady, New York

Ingredients

6 individually frozen biscuits

1/4 cup chopped onion

1/4 cup chopped green pepper
1 tablespoon olive oil
4 cups shredded rotisserie chicken
3 cans (14-1/2 ounces each) reduced-sodium chicken broth
1 can (4 ounces) mushroom stems and pieces, drained
1 teaspoon chicken bouillon granules
1 teaspoon minced fresh parsley
1/2 teaspoon dried sage leaves
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon pepper

Directions

1. Cut each biscuit into fourths; set aside. In a large saucepan, saute onion and green pepper in oil until tender. Stir in the chicken, broth, mushrooms, bouillon granules, parsley, sage, rosemary and pepper.
2. Bring to a boil. Reduce heat; add biscuits for dumplings. Cover and simmer (do not lift cover while simmering) 10 minutes or until a toothpick inserted in the center of a dumpling comes out clean.

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