

# Heal the Ill Chicken and Dumplins

## Chicken and Dumplins

### Ingredients:

32 oz Swansons Spicy Chicken Broth

16 oz water

1 whole chicken (can substitute with 3 large chicken breasts)

3 cans Grands Butter Lovin Biscuits

Salt

Pepper

Lawry's Seasoned Salt

### Directions:

In a large pot bring water, chicken broth and chicken to a boil. Boil until chicken is completely cooked (approximately 30 minutes). Remove chicken and set aside. Add 1.5 tsp salt and 1 TBSP black pepper to broth. Bring broth to boil. Pull small pinches of biscuits and roll into a ball, dropping them into the boiling broth. As the pot fills with dumplings, push them to the side with a wooden spoon, but do not stir. Stirring causes them to deflate. Once all of the biscuits have been dropped into the boiling broth, turn fire down to low. Shred chicken using a fork or shredding claws and remove all bones. Sprinkle chicken with Lawry's Seasoned Salt. Add chicken back to broth and dumplings, folding it in gently so not to disturb the dumplings. Serve to the sick (or healthy) and enjoy!

Submitted by: Angela Armstrong Meredith