Classic Chicken and Dumplings

Jacob · 30/09/2024



Prep Time

2 hrs 20 mins

Dificult

Medium

Servings

6

Description

A traditional classic chicken soup dish with noodlestyle dumplings mouthwatering and simple to make

Ingredients

— - 1 (2 to 3 pound) whole chicken - 2 cups all-purpose flour - 1 teaspoon baking powder - 1 cup hot chicken broth - 1 egg

Instructions

1. Cover chicken with salted water in a large stockpot or Dutch oven; simmer until cooked through and tender
2. remove chicken from pot and remove meat from bones. Keep chicken warm while making the dumplings. To make the dumplings: Sift about 2 cups of flour and 1 teaspoon baking powder into a large mixing bowl. Make a well in the flour mixture; pour in 1 cup of hot chicken broth
3. mixing first with a fork
4. then with your fingers. Add the egg and mix well again. Knead the dough for a few seconds on a floured board. Separate the dough into 4 or 5 parts and roll as thin as possible. Cut into 1 1/2 or 2 inch wide pieces. Break these into 2 inch long strips. Drop into boiling chicken broth and simmer for 10 to 15 minutes. Serve with previously prepared chicken.