Chicken Stew with Dumplings

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Dificult

Medium

Servings

8

Description

This chicken stew with dumplings is scrumptious Ive wanted to make a chicken and dumpling dish for a while Could there be a better time than winter for a true comfort dish

Ingredients

- - 1 (3 pound) rotisserie chicken - 2 tablespoons butter - 1 onion
- diced - 2 ribs celery
- sliced thin - 2 tablespoons all-purpose flour - 2 (14.5 ounce) cans chicken broth - ¾ pound new potatoes
- cut into 1/2-inch dice - 2 cups frozen mixed vegetables - 1 teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon dried basil - ¼ teaspoon dried thyme - 1 ½ cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - 3 tablespoons cold butter
- cubed - ¾ cup milk
- or more as needed - 2 tablespoons dried dill

Instructions

1. To prepare the stew: Debone rotisserie chicken; cut meat into chunks or shred. Set aside. Melt butter in a large Dutch oven over medium heat; cook and stir onion and celery in hot butter until soft
2. about 10 minutes. Sprinkle in flour and whisk continuously to make a thick roux
3. about 2 minutes. Slowly pour in broth
4. whisking to remove any lumps. Add potatoes
5. frozen vegetables
6. salt
7. black pepper
8. basil
9. and thyme. Cover and cook over medium heat until vegetables are tender
10. 15 to 20 minutes. Stir in chicken meat and continue to simmer. Meanwhile
11. make the dumplings: Combine flour
12. baking powder
13. and salt in a large bowl; cut in butter with 2 knives or a pastry blender until mixture resembles coarse crumbs. Stir in milk and dill until dough comes together. Drop rounded tablespoonfuls of dough into simmering stew. Cook
14. uncovered
15. for 10 minutes. Cover and cook until dumplings are tender
16. 8 to 10 minutes more. Cook’s Note I use a food processor to make the dumpling dough. Be careful not to overmix
17. or the dumplings will be tough. If necessary
18. finish the dough in a mixing bowl and adjust the milk to a very stiff consistency.