

# Just a Pinch

Sharing Hometown Recipes, Cooking Tips and Coupons



By Janet Tharpe

## Comforting Weeknight Meal, Baked Chicken and Dumplings

***"I came up with this; it came out pretty good!"***



Dana Moore  
Alvaton, KY  
(pop. 77,984)

When the weather gets colder, comfort food becomes what my family craves most. If you're like us, add Dana Moore's Baked Chicken and Dumplings to your dinner rotation. Rich, delicious and easy, your family will be asking for seconds! Patience is a virtue with this super yummy dish. Let it sit for a bit after completing the final step, and the end result will be wonderfully creamy.

See step-by-step photos of Dana's recipe plus thousands more from home cooks nationwide at:

**[www.justapinch.com/chickenanddumplings](http://www.justapinch.com/chickenanddumplings)**

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

- Janet

### Baked Chicken and Dumplings

#### What You Need

4-5 large chicken breasts, boneless  
1 stick butter, plus 4 tbsp  
1 1/2 c self-rising flour  
1 1/2 c milk  
1/2 c sour cream  
3 c chicken broth  
1 can cream of celery soup  
1/2 tsp savory (rosemary or thyme may be used)  
Salt and pepper to taste

#### Directions

- Place chicken, 4 tbsp butter, salt and pepper in a large stock pot. Cover with water, at least 2 in. over the chicken.
- Cover and bring to a boil over high heat.
- Reduce heat to simmer and boil chicken until tender, about 30 to 45 min.
- When chicken is done remove from broth and cool. Shred into pieces.
- Preheat oven to 375 F.
- Melt 1 stick butter and pour into 3 qt. baking dish.
- Spread chicken on top of butter.
- In a separate bowl, whisk flour and milk together. Carefully pour evenly over top of chicken, scrape bowl.
- In the same bowl, whisk together 2 c chicken broth, cream of celery soup, sour cream and savory. Carefully pour this mixture over top of chicken and flour mixture.
- Bake for 30-40 min or until a golden brown.
- Let cool for about 15 min. Then pour the remaining 1 c chicken broth evenly over the top.
- Let stand for about 5 min or until the broth has "soaked" into the chicken and dumplings.

**Submitted by: Dana Moore, Alvaton, KY (pop. 77,984)**

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