

Chicken and Dumplings

Classic homemade chicken and dumplings recipe with tender chicken, fluffy drop dumplings, and rich broth.
Perfect comfort food for family dinners.

20 min

PREP

40 min

COOK

1h

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 tbsp olive oil
- 1 onion
- 3 clove garlic
- 2 carrot
- 2 celery stick
- 1 lb chicken meat
- 6 cup chicken broth
- 2 cup flour
- 3 tbsp unsalted butter
- 1 cup milk
- 1 tbsp baking powder
- 1 tsp oregano
- 1 tsp salt
- 1 tsp black pepper
- 1 cup heavy cream

Instructions

1 Prepare the vegetables

Heat 1 tablespoon olive oil in a large, heavy-bottomed pot or Dutch oven over medium heat (175°C/350°F).

Add 1 diced onion, 2 diced carrots, and 2 diced celery stalks, cooking until softened and translucent, about 5-6 minutes.

- 2 Add 3 minced garlic cloves and cook until fragrant, about 30 seconds, stirring constantly to prevent burning.
- 3 **Cook the chicken**

Add 1 pound chicken (cut into bite-sized pieces if using breasts or thighs), 6 cups chicken broth, 1 teaspoon dried thyme, 1 teaspoon salt, and 1 teaspoon black pepper to the pot. Bring to a rolling boil over high heat, then reduce heat to medium-low to maintain a gentle simmer.
- 4 Simmer the chicken mixture uncovered until the chicken is fully cooked and tender, about 15-20 minutes. If using whole chicken pieces, remove them, shred with two forks, and return the shredded meat to the pot.
- 5 **Thicken the broth**

Whisk 3 tablespoons all-purpose flour with 1/2 cup cold water in a small bowl until smooth. Slowly pour this mixture into the simmering pot while stirring constantly to thicken the broth, about 2-3 minutes.
- 6 **Make the dumpling dough**

In a medium bowl, whisk together 1 cup all-purpose flour, 1 tablespoon baking powder, and 1 teaspoon salt. Add 1 cup milk and stir just until the ingredients come together into a sticky, lumpy dough - do not overmix.
- 7 **Add the dumplings**

Using a large spoon, drop heaping spoonfuls of dumpling dough directly onto the surface of the simmering stew, spacing them about 1 inch apart. You should have 8-10 dumplings.
- 8 **Steam the dumplings**

Cover the pot immediately with a tight-fitting lid and cook for exactly 15 minutes without removing the lid. The dumplings will steam and puff up during this time.
- 9 **Finish and serve**

Remove the lid and check that dumplings are cooked through by inserting a toothpick into the center of one - it should come out clean. Taste and adjust seasoning with additional salt and pepper as needed. Serve immediately while hot.

Tips

Don't overmix the dumpling batter - stir just until ingredients are combined to ensure light, fluffy dumplings.

Resist lifting the lid while dumplings cook - they need the trapped steam to properly puff up and cook through.

For richer flavor, use a combination of chicken thighs and breasts, or add a bay leaf while simmering.

Make uniform dumpling sizes by using a cookie scoop or large spoon for consistent cooking.

If your stew seems thin, mix 2 tablespoons cornstarch with cold water and stir in before adding dumplings.

Add frozen peas or diced potatoes in the last 10 minutes of cooking for extra vegetables and nutrition.

Season in layers – taste and adjust salt and pepper after adding the chicken back and again before serving.

For extra herb flavor, add fresh thyme, rosemary, or sage to the dumpling batter.