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Classic Chicken and Dumpling Soup Recipe

Introduction

Classic chicken and dumpling soup is a heartwarming dish that is perfect for chilly days or

when you're feeling under the weather. This delightful soup combines tender chicken, flavorful broth, and fluffy dumplings, creating a comforting meal that brings nostalgia and warmth. Whether you're cooking for your family or simply indulging yourself, this recipe is sure to become a favorite.

Detailed Ingredients with measures

- 1 tablespoon olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 3 medium carrots, sliced
- 3 celery stalks, chopped
- 1 whole chicken (about 3-4 pounds)
- 8 cups chicken broth
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper to taste
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/4 cup butter, melted
- Chopped fresh parsley for garnish

Prep Time

The preparation time for this classic chicken and dumpling soup is approximately 20 minutes. This allows you to gather and chop all your ingredients before starting the cooking process.

Cook Time, Total Time, Yield

Cooking time is around 45 minutes. Hence, the total time to prepare this dish is about 1 hour and 5 minutes. This recipe yields approximately 6 servings, making it ideal for family

meals or for leftovers to enjoy later.



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Detailed Directions and Instructions

Step 1: Prepare the Chicken

Start by placing the chicken breasts into a large pot. Add enough water to cover the chicken completely. Bring the pot to a boil and then reduce the heat to a simmer. Cook the chicken for about 20-25 minutes until fully cooked.

Step 2: Shred the Chicken

Once the chicken is cooked, remove it from the pot and let it cool. After cooling, shred the chicken using two forks and set it aside.

Step 3: Create the Soup Base

In the same pot, add diced onions, carrots, and celery. Cook over medium heat for about 5 minutes until the vegetables are softened.

Step 4: Add Seasonings and Broth

Add minced garlic, thyme, salt, and pepper to the pot. Stir well and cook for another minute. Then, pour in chicken broth, bringing the mixture to a boil.

Step 5: Incorporate the Chicken

Return the shredded chicken to the pot and reduce the heat to a simmer. Let the soup cook for another 10-15 minutes to allow the flavors to meld.

Step 6: Prepare the Dumplings

In a separate bowl, combine flour, baking powder, salt, and parsley. In another bowl, mix milk and melted butter, then add to the dry ingredients. Stir until just combined to form the dumpling dough.

Step 7: Add Dumplings to Soup

Scoop tablespoon-sized portions of the dumpling dough and drop them into the simmering soup. Cover the pot and let the dumplings cook for 15-20 minutes without lifting the lid.

Step 8: Serve and Enjoy

After the dumplings are cooked through, ladle the chicken and dumpling soup into bowls. Serve hot and enjoy your hearty meal!

Notes

Storage Tips

Leftover soup can be stored in an airtight container in the refrigerator for up to 3 days.

Freezing Instructions

For longer storage, consider freezing the soup. However, dumplings may become soggy upon reheating. If you plan to freeze, store the soup and dumplings separately.

Ingredient Substitutions

Feel free to switch out vegetables or use leftover cooked chicken for a quicker prep time. You can also substitute buttermilk for regular milk in the dumpling mixture for added flavor.



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Cook techniques



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