**Intro:**

You will treasure this recipe if you love Chicken and Dumplings as much as my family does. Typically, this classic recipe takes hours to accomplish, but with a few shortcuts, you will have dinner on the table in no time at all! The dumplings are extra light and fluffy with a delicious buttery flavor and are so easy to make. The fresh touch of herbs makes you forget this recipe didn’t take hours to make!

**Chef Tips:**

* If you prefer to dice your own veggies, feel free to cut one small onion, 2 carrots, and 2 stalks of celery to replace the mirepoix mix.
* If you don’t have half n half on hand, substitute with any milk you have available.
* In the past, I have never added fresh herbs to this recipe, and I found that this adds such a burst of flavor I now won’t make it any other way. This simple touch turns this traditional comfort recipe into a gourmet dinner! I suggest a blend of parsley, thyme, and dill for the perfect touch.

**Quick and Easy Chicken and Dumplings**

**Ingredients**

* 7 Tablespoons of Challenge Unsalted Butter, divided
* 2 cups of precut and blended carrots, celery, and onions (mirepoix mix)
* 1/3 cup of flour
* ¼ cup of sherry or white wine (optional, can replace with chicken broth)
* 4 cups of low-sodium chicken broth
* 1 cup of half and half
* 2 teaspoons of onion powder
* 1 teaspoon of garlic
* Salt and pepper to taste
* 2 cups of frozen peas and carrots
* 2 cups of precooked or rotisserie chicken, cut into bite-size pieces
* 1 cup of milk
* 1 ½ teaspoons of salt
* 1 Tablespoon of baking powder
* 1 ¾ cup of flour
* ¼ cup of minced assorted fresh herbs

**Directions**

1. Place 4 Tablespoons of Challenge Butter and mirepoix mix in a large stock pot. Cook until veggies are softened, about 4-5 minutes, over medium-high heat. Stir in flour, constantly stirring for 2-3 minutes. Add sherry and chicken broth while stirring. Simmer broth to slightly reduce for 10 minutes.
2. Stir in half and half. Season with onion powder, garlic powder, and salt and pepper to taste. Add frozen vegetables and chicken. Simmer for 10 minutes to cook vegetables.
3. Add the remaining 3 Tablespoons of butter and milk to a medium-sized bowl. Place in the microwave to warm milk and melt butter for about 1 minute. Combine baking powder, salt, and flour. Stir mixture into warm milk and butter. Using a spoon, place golf ball size pieces of dough into the simmering liquid.
4. Cook for 10 minutes without the lid. Then place the lid on the pot and continue cooking for 5 minutes.
5. To serve, add Chicken Dumplings to a serving bowl. Sprinkle with fresh herbs before serving.

**Yield: 6 servings**