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**Prep Time:** 10 minutes **Cook Time:** 6-8 hours LOW or 4-5 hours HIGH **Total Time:** 6 hrs 40 min. **Serves:** 6

## Ingredients for Crockpot Chicken Dumpling Soup

2 pounds boneless, skinless chicken breasts, excess fat removed (2 large)

1 medium onion, peeled and chopped

3 teaspoons refrigerated minced garlic or 3 cloves fresh garlic, peeled and minced

2 large carrots, peeled and sliced

1 cup frozen corn

¼ teaspoon poultry seasoning

¼ teaspoon black pepper

1 dried bay leaf

8 cups chicken broth

7.5 ounce tube refrigerated biscuits

## Directions for Crockpot Chicken Dumpling Soup

1. **Add chicken:** Place the chicken breasts in the bottom of a 6-quart crockpot/slow cooker.
2. **Add vegetables:** Add the chopped onion, minced garlic, carrots, and corn.
3. **Add seasonings:** Add poultry seasoning, black pepper, and bay leaf.
4. **Add and cook:** Add the chicken broth. With lid on, cook for 6-8 hours on LOW or 4-5 hours on HIGH.
5. **Remove:** Remove bay leaf and discard.
6. **Shred chicken:** When the chicken is tender and tears apart very easily with a fork, place the pieces on a large plate. Once cool enough to touch, shred the chicken into bite-size pieces using two forks then return to the crockpot.
7. **Add biscuit dough:** About 35 minutes before you plan to eat, cut or tear the uncooked refrigerated biscuits into fourths. Toss the pieces into the crockpot and make sure all are submerged in the soup.
8. **Cook on HIGH:** With the lid on, cook for 30 minutes on HIGH or until the dough is cooked in the center.
9. Season to taste with salt and pepper. Ladle soup into bowls and enjoy!

