

A Few Short Cuts Chicken and Dumplin's

- 2-3 large chicken breasts or 2 lb chicken
- 1 package Mary B's Frozen Dumplings
- 64 oz Chicken Broth/ or water with Chicken Bouillon
- Salt and Pepper to taste

These are so super easy.

In a large stock pot, heat broth or Water with Chicken Bouillon to boiling. Add chicken. Boil about 30 minutes or until chicken is cooked through.

Remove Chicken from pot and set aside. If it is on a bone remove and discard bone. Otherwise just cut/tear into bite sized pieces.

While Broth is boiling, drop dumplings in one at a time, stirring so that they don't stick together. Once all dumplings are added: cover, turn heat down and cook for 35-45 minutes.

After the 35 minutes add the chicken back to the pot. Stir and Serve!

Makes delicious Chicken and Dumplings!