



Chicken Soup with Bisquick Dumplings

4-6 Servings

2-3 Chicken Breasts, Poached in Water (save for broth if using)
2 Tbsp Canola Oil
4 Celery Stalks, Chopped
4 Carrots, Chopped
1 Red Onion, Chopped (you can use yellow too)
1/2 Lb Small Potatoes, in Bite Size Pieces
2 Tbsp Adobo Lime Seasoning
4 Cups Chicken Broth
1 Bunch Parsley, Chopped
2 1/4 Cup Bisquick Baking Mix
2/3 Cup Milk

Preparation:

Cook your chicken in water until done and set aside to cool. If using liquid as broth, set aside also, if not, discard.

Once chicken is cool, shred.

In a medium to large pot, on medium heat, add 2 tbsp canola oil and then add the onion, celery, carrot and potato pieces.

Sprinkle veggies with 2 tbsp Adobo Lime and sauté till veggies have softened, about 10 minutes.

Add broth and bring to a simmer. Then add in the shredded chicken and parsley.

To make the dumplings simply mix the bisquick and milk together to form a loose dough. Use 2 small spoons to form the dumplings and drop them into the simmering soup. Now simmer the soup 10 minutes. Add a cover to the pot and simmer an additional 10 minutes.

Voila! Quick and easy and sooo good!

Enjoy!