



Chicken 'n Dumplings

The perfect comfort food, especially on cold days. Made with [Pamela's Baking & Pancake Mix](#). Recipe courtesy of Chandice from [Gluten-Free Frenzy](#).

Ingredients

Soup:

- 4 cups organic chicken stock
- 2 cups cooked free-range chicken shredded
- 1 cup chopped carrots
- ½ cup chopped celery
- ½ cup frozen peas
- 1 bay leaf
- 1 tsp dried parsley
- 1 tsp Real Salt
- 1 tsp black pepper

Dumplings:

- 2 cups [Pamela's Baking & Pancake Mix](#)
- ¼ tsp dried thyme
- ½ tsp dried parsley
- dash of ground nutmeg
- ½ tsp Real Salt
- 2/3 cup organic milk

Directions

Soup:

Combine all soup ingredients in a large stock pot. Cook until carrots begin to soften. Bring to a boil for dumplings. Remove bay leaf.

Dumplings:

Combine dry ingredients then slowly add milk and mix lightly. Drop by heaping tablespoons into boiling soup. Cook until dough is cooked through. About 10-15 minutes.