

# Betty's Chicken & Dumpling Casserole



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Betty demonstrates how to make Chicken and Dumpling Casserole. This is a quick and easy entrée that tastes fantastic.

## Chicken and Dumpling Casserole

3 cups cooked boneless, skinless chicken breast, shredded or chopped

½ cup butter

1 small onion, chopped

2 ribs celery, chopped

ground sea salt, to taste

freshly ground black peppercorns, to taste

cooking oil spray

2 cups chicken broth

10.5-ounce can cream of chicken soup

1 cup self-rising flour

1 cup milk

In a small skillet over medium heat, sauté onion and celery in butter until soft, about 8 to 10 minutes. Season with salt and pepper. Spray a 9-inch by 13-inch by 2-inch baking dish with cooking oil spray. Place half of the sautéed vegetables in prepared baking dish and spread them out evenly. Layer half of the cooked chicken over the top. Repeat these two layers: the remaining half of the sautéed vegetables, followed by the remaining half of the cooked chicken. In a medium-sized bowl, mix the chicken broth and soup and pour over the layered vegetables and chicken. Do not stir. In a separate bowl, mix the self-rising flour and milk. Pour this over the layers (leaving some gaps), but again, do not stir. Bake at 350 degrees (F) for about 40 minutes, or until casserole is set and top is lightly browned. Serve immediately. Enjoy! --Betty :)