





Easy Crock Pot Chicken and Dumplings

Easy Crock Pot Chicken and Dumplings is pure down home comfort food. Tastes just like your grandmother made but is so simple to prepare.

 Course	Main Dish
 Cuisine	Southern
 Cook Time	5 hours 10 minutes
 Total Time	5 hours 10 minutes
 Servings	15 servings



3.34 from 3 votes

Ingredients

- 5 (10.5-ounce) cans condensed cream of chicken soup
- 2.5 (14-ounce) can chicken broth
- 2.5 cup chopped onion
- 0.83 cup finely chopped celery
- 1.25 teaspoon poultry seasoning
- 1.25 teaspoon garlic powder
- 1.25 teaspoon black pepper
- 7.5 boneless, skinless chicken breasts
- 2.5 (8-count) can refrigerated biscuits (homestyle, buttermilk, or southern)

Instructions

1. Combine the first 7 ingredients in a [6-quart slow cooker](#).
2. Add chicken. Coat in sauce. Cover and cook on LOW for 4 hours.
3. Flatten each biscuit and cut each into 8 pieces.
4. Scatter biscuit pieces on top of chicken mixture. Cover and cook on HIGH for 60 minutes.
5. Remove chicken from slow cooker. Shred with 2 forks. Return to slow cooker and continue to cook on HIGH for 10 minutes. Serve.