

Chicken & Dumpling Bake

Ingredients

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|---|-----|-----------------------|
| ½ | C | Butter |
| 1 | C | Flour |
| 3 | C | Chicken broth |
| 3 | C | Chicken, cooked |
| 1 | can | Cream of Chicken soup |
| 1 | can | biscuits |
| 1 | t | Salt |
| ½ | t | Pepper, black |

Directions

1. Preheat oven to 425 degrees.
2. Melt butter in medium saucepan
3. Stir in flour, and half of the salt & pepper. Mix until forms a gravy
4. Add Chicken Broth and cream of chicken soup, stir until smooth
5. Stir in chicken, pour into 9x13 baking pan
6. Tear biscuits into golf ball sized pieces, place on top of mixture in pan
7. Sprinkle the second half of the salt and pepper over top
8. Bake casserole for 30-40 minutes, or until the top is golden brown.