



## CHICKEN N' DUMPLINGS

A classic comfort food recipe that uses Rich's® Plant Based Cooking Creme, a complete liquid dairy alternative for milk or buttermilk found in traditional recipes.

**Yield: 6**

### INGREDIENTS

1 qt.	Chicken Stock
1 1/4 C	Cream of Chicken Soup
3/4 C	<b>RICH'S</b> Culinary Solutions Plant Based Cooking Creme, 4 8-Lb Cartons (#o6990)
1/2 tsp.	Poultry Seasoning
1/2 tsp.	Pepper
4 tbsp.	Butter
1/4 C	Flour
1 1/2 C	Water
1 lb	<b>RICH'S</b> HICKORY SMOKED BAR-B-Q CHICKEN IN BAR-B-Q SAUCE SMOKE FLAVORING (#o9822)
12 Each	<b>RICH'S</b> SOUTHERN STYLE BISCUIT DOUGH 2.25OZ (#13717)



### DIRECTIONS

- 2 Cut biscuits dough into half-inch pieces. (Dust your hands with flour, and then roll each biscuit between your hands forming a long tube, and cut into half-inch pieces.)
- 3 Set cut biscuits on a lined and sprayed sheet pan, keeping them separated. Cover with plastic wrap, and refrigerate.
- 4 In a large pot, combine chicken stock, cream of chicken soup and the first 1 1/2 cups of Plant Based Cooking Creme Naturally Flavored and water mixture, whisking together until soup is dissolved. Add poultry seasoning and black pepper.
- 5 Bring to a full boil, then reduce the heat to medium so the liquid continues to simmer, but not to a boil.
- 6 Start dropping the cut biscuits, a few at a time, into the simmering liquid. Reduce the heat to medium-low, and stir occasionally.
- 8 Slowly add thickener to the liquid and biscuits, stirring constantly.
- 9 Once the mixture in the pot begins to thicken, add the chicken.
- 10 Let mixture cook, covered, for approximately 20 minutes, stirring occasionally, until biscuits are no longer doughy, but still firm.
- 7 Once all the biscuits have been added to the liquid, let them simmer while preparing the thickener. To make the thickener, combine 1/4 cup of flour with the remaining 3/4 cup of Plant Based Cooking Creme Naturally Flavored and water mixture.
- 1 Combine Plant Based Cooking Creme Naturally Flavored and