

## Slow Cooker Chicken & Dumplings

- 2 tablespoons Butter
- 4 boneless, skinless chicken breast
- 1 onion finely diced
- 2 cans Cream of Chicken Soup
- 2 small packages Grand Jr biscuits (10 biscuits)  
flour

- ① Place the chicken, butter, soup & onion in a greased slow cooker & fill with enough water to cover.
- ② Secure lid & cook for 5 to 6 hours on high.
- ③ About 30 minutes before serving, roll each torn biscuit piece in flour (to prevent them from sticking together) then drop them into the slow cooker.
- ④ Replace lid and cook remaining 30 minutes.