

Chicken Casserole with Dumplings

Ingredients

- 500 grams** chicken thighs, diced
- ½ cup** plain flour
- Olive oil
- 1** litre chicken stock
- 2** brown onions, peeled and quartered
- 2** large carrots, peeled and sliced
- 4** cloves of garlic, peeled and diced
- 1** can of condensed chicken soup
- 2** stalks of celery, sliced
- 4** potatoes, peeled and cubed
- 1** can whole champignons, drained (substitute fresh if desired)
- 1** can peas, drained
- 1 ½ cups** self rising flour
- 60 g** soft butter
- 125 ml** milk
- Salt and parsley to taste



Method

Add onion and garlic to preheated camp oven and cook off for a few minutes. In a bowl, lightly coat chicken thighs in half cup of flour then add to camp oven. Cook until golden brown.

Add chopped carrots, celery and potato, stir then add can of soup and champignons. Stir then add 750ml of chicken stock. Let this cook for half an hour before adding peas, and adding more stock if needed.

To make dumplings, add self raising flour to a bowl and rub in butter. Roughly chop parsley then add this and salt to taste, stir to combine. Make a well in the centre, add

milk then stir with a knife until a dough forms. Roll dough into even sized balls and carefully drop onto top of casserole.

Cook dumplings for a further 15 minutes then serve.

Notes

Champignons are what we call button mushrooms in the USA.

Source: Cast Iron Boys - Australia (Servings: --)
