

INGREDIENTS:

- 4 Tablespoons Butter
- 2 Carrots, diced
- 2 Stalks Celery, diced
- 1 Onion, diced
- 1 $\frac{1}{4}$ cup Flour
- 4 cups Chicken Broth
- 1 Cup Milk
- 1 teaspoon Salt
- 1 teaspoon Baking Powder
- 1 teaspoon Thyme
- 2 Cups Chicken, cooked and diced

DIRECTIONS:

1. Sautee carrots, celery, and onions in 2 tablespoons of butter.
2. Add $\frac{1}{4}$ cup of flour
3. Add all of your chicken broth and bring to a boil
4. Simmer and add $\frac{1}{2}$ cup of milk and all of the chicken.

Make Dumplings:

1. Mix 1 cup of flour, salt, baking powder, and thyme.
2. Stir remaining 2 tablespoons of butter (melted) until flour mix is crumbly.
3. Add $\frac{1}{2}$ cup of milk, stir until just combined

Add dumplings to pot in heaping tablespoons (portion with a small scoop). Simmer for 15 minutes. Dumplings should float to the top of the soup.