



TEAM FOUR
FOOD SERVICE



Mary B's Chicken N' Dumplings

Yield: 6 Churros

Ingredients:

- 8 Frozen Mary B's Dumpling Dough Strips
- 2 quarts Chicken Stock
- 1 tablespoon Canola Oil
- 1 whole roasted chicken breast (pulled into medium size pieces)
- 3 Celery stalks (cut into half inch pieces)
- 3 Carrots (cut into half inch pieces)
- 1 tablespoon fresh thyme
- 1 tablespoon finely chopped parsley

Directions:

1. Bring chicken stock to a simmer in a large heavy bottom pot and add oil.
2. Cut each dumpling strip into 4 even pieces.
3. Slowly add dumplings to chicken stock, stirring often.
4. Simmer dumplings in stock approx. 30-40 minutes stirring often
5. Add carrots and celery and simmer until cooked.
6. Add chicken and simmer another 10 minutes.
7. Stir in thyme and parsley
8. Season with salt and pepper and serve

Recipe and photo courtesy of J&J Snacks