

## Chicken and Dumplings

### Ingredients:

2-3 chicken breasts or thighs and breast

2 quarts of water (just enough to cover chicken pieces)

1 can of cream of chicken soup

½ stick non salted butter

Salt and Pepper

1 pkg. of 10 inch flour tortillas

3-4 cans chicken broth

In a large 4 quart sauce pan, add the chicken and cover with water; bringing to a boil. In the meantime, remove all tortillas from the package, cut in half and then cut in half again. This leaves 4 sections in which you cut 1 inch strips for your dumplings.

Once chicken is done, place in a bowl and allow it to cool off. Then shred into small pieces and add back to pan of water, add butter, salt and pepper generously and one can of cream of chicken soup. Stir well until blended. Next add chicken stock and bring to a boil.

Place cut up tortillas in the pan one at a time until the top is covered with dumplings. Give it a moment, and continue adding until all dumplings are in the pan. Reduce heat to low and simmer.

You may need to gently stir while adding the tortillas, but do so rarely and gently. You don't want to break apart the dumplings.

That's all there is to it. Serve with a vegetable or some good hot biscuits and you are set.