

## **Chicken & Dumplin's Casserole**

### **Ingredients:**

One Rotisserie Chicken deboned or 2 cooked chicken breasts, cooked & chopped  
one fourth cup margarine  
one cup milk  
one cup self-rising flour  
two cups chicken broth  
one can cream, a chicken soup  
Optional: 1-2 cups vegetable chopped & cooked (potato, celery, carrots onion)  
vegetable spray  
9"x 13" pan

### **Directions:**

Preheat your oven to 375 degrees Fahrenheit.  
Spray the 9" by 13" pan with vegetable spray.  
Place chicken on the bottom of the baking pan.  
Pour the one fourth cup margarine over the chicken and vegetables.  
Add the self-rising flour to a bowl with the milk and stir.  
Then pour on top of the casserole without stirring after pouring into the casserole dish.  
In the same bowl add cream of chicken soup and two cups broth. Stir together.  
Pour on top the casserole dish again without stirring.  
Bake for 45 minutes and let it cool for five minutes before serving.