

## **Chicken Dumpling Casserole**

1/2 cup chopped onion  
1/2 cup chopped carrots  
1/2 cup chopped mushrooms  
2 tablespoons olive oil  
1 tablespoon butter  
2 cloves garlic, minced  
3 tablespoons flour  
Salt and ground black pepper, to taste  
1/2 teaspoon dried basil  
3 cups homemade or low sodium chicken stock  
1 cup frozen peas, thawed  
2 cups cubed cooked chicken

### **Dumplings**

1 cup biscuit/baking mix  
1 teaspoon dried basil  
1/3 cup milk

Preheat oven to 350 degrees.

In a large skillet, sauté onions, carrots, and mushrooms in the olive oil and butter until tender, about 10 minutes. Add garlic in the last minute. Stir in flour, salt and pepper, basil and mix until blended. Add the chicken broth and bring to a boil, stirring constantly. Reduce heat and simmer until thickened, about 5 minutes. Add peas and chicken and mix to combine. Pour into an oil-sprayed 2-quart casserole dish.

For the dumplings, combine baking mix and basil in a small bowl. Stir in milk with a fork until moistened. Drop by tablespoonfuls over the chicken mixture.

Bake uncovered 30 minutes. Cover and bake 10 minutes longer. Serve in bowls with a side salad.