

Instant Pot Chicken & Dumplings

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/instant-pot-swiss-steak-recipes>

Ingredients:

- 4 tablespoons butter
- 1 yellow onion diced
- 2 large carrots peeled and diced, with leafy tops reserved
- 3 stalks celery sliced into 1/4? pieces
- 1 tablespoon crushed garlic
- 6 cups reduced sodium chicken broth I used 2 tbsp of Chicken Better Than Bouillon + 6 cups of water
- 3 bay leaves
- 1/2 cup sherry wine if you leave it out, add in another 1/2 cup of broth
- 1/2 tablespoon seasoned salt
- 1/2 tablespoon poultry seasoning salt-free
- 1/2 tablespoon black pepper
- 1/2 tablespoon rubbed sage
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- whole chicken 3-4 lbs, chopped into pieces with skin on
- 3 tablespoons cornstarch + 3 tbsp of water to form a slurry
- 1/2 cup heavy cream
- 1 1/4 cups all purpose flour
- 2 teaspoons baking powder NOT to be confused with baking soda!
- 1 teaspoon salt
- 2 tablespoons salted butter
- 1/2 cup whole milk

Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 49 grams

3. Cholesterol: 345 milligrams
 4. Fat: 43 grams
 5. Fiber: 4 grams
 6. Protein: 87 grams
 7. SaturatedFat: 24 grams
 8. Sodium: 2340 milligrams
 9. Sugar: 6 grams
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