

Easy Chicken Stew

From the Kitchen of [*Deep South Dish*](#)

INGREDIENTS

- 3 slices bacon
- 1/2 cup minced onion
- 2 cans original cream of chicken soup
- 2 soup cans whole milk
- 3 medium potatoes, peeled and cubed
- 2 carrots, peeled and diced
- 1 cup frozen, cut green beans
- 1 teaspoon dried thyme, crushed
- 1/2 tablespoon dried parsley
- Fresh cracked black pepper
- 3 cups cooked chicken

INSTRUCTIONS

1. Cook the bacon in a soup pot; remove, crumble and set aside for garnish.
2. Add the onion and saute over medium high until softened.
3. Add the cream soup and whisk in the milk until smooth.
4. Add the potatoes and carrots and bring to a boil. Reduce to simmer, cover and cook for 15 minutes, stirring several times.
5. Add the green beans, cover and simmer an additional 10 minutes, stirring occasionally.
6. Add the thyme, parsley, pepper and chicken.
7. Cook just until heated through, taste and adjust seasonings, adding salt only if needed.
8. Sprinkle individual servings with the chopped bacon.

NOTES

If you use the Healthy Request soup version you may find that you need a bit of salt - with the regular soup you likely will not need any additional salt, so it is not included in the recipe.

Drop Biscuit Topping: This stew makes a pretty good substitute for an easy chicken pot pie filling, easily topped with homemade biscuit topping. Prepare the stew as above. Make a dough using 1-1/2 cups all-purpose flour, whisked together with 1/2 teaspoon salt and 1-1/2 teaspoons

baking powder. May also substitute self-rising flour. Stir in 1/2 cup milk mixed with 2 tablespoons melted butter, stirring until a soft dough forms. Spoon in dollops on top of the filling and bake in a preheated 400 degree F oven for about 30 to 40 minutes, or until mixture is bubbly and biscuits are lightly browned and cooked through.

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