

Chicken and Dumplings

4 boneless, skinless chicken breasts
6 bouillon cubes
6 cups water - or more to cover chicken
1 can cream of celery soup
1 can cream of chicken soup
1 stick butter (I didn't use)
16 small flour tortillas, torn into bite size pieces
salt and pepper to taste (need to visibly see the pepper)

Boil chicken in water and bouillon. Take chicken from boiling broth and set aside - eventually cutting into bite-size pieces. Add soups, butter, and pepper. Add chicken and more water or broth if needed - on medium heat - bringing to a gentle boil. Tear tortillas into bite-size pieces and add to mixture, gently stirring often. The tortillas will soften and thicken the broth. Cook on a low simmer for at least 30 minutes as it thickens. Add salt and pepper to taste. Enjoy this yummy comfort food!

Susan

You Go Girl!

www.ugogrll.com